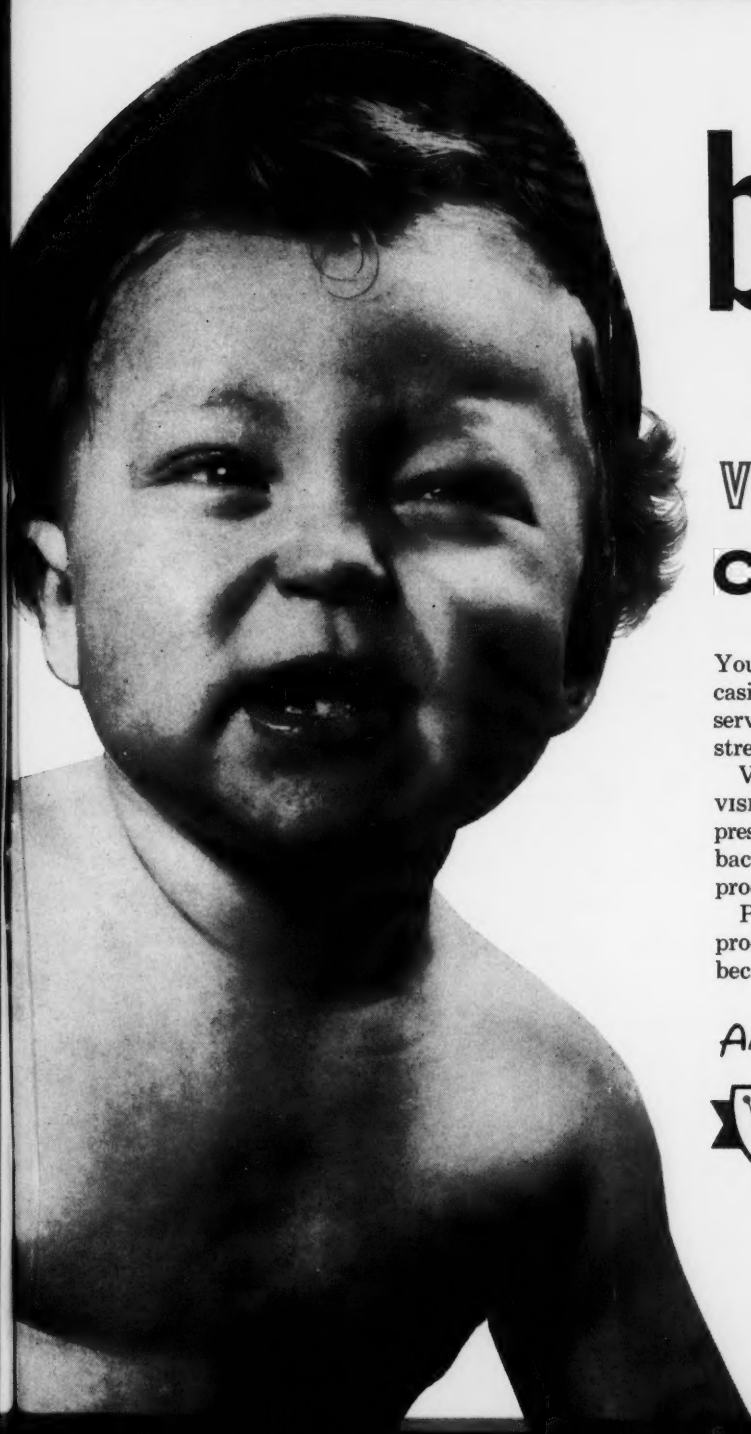


THE NATIONAL *Provisioner*

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VISKING Fibrous Casings are an exclusive VISKING product. They are ideally suited for pressure-packing hams, picnics, butts and Canadian bacon, and squaring loaves and large sausage products in wire forms.

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Cut Costly Smokehouse Time!—Eliminate Slow, Low Temperature Pre-conditioning to Develop Color—Speed Meat into 160°-170° F. Heat—Increase Output!



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THE NATIONAL

Provisioner

VOLUME 130

MAY 22, 1954

NUMBER 21

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(Mail and Wire)

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THE NATIONAL PROVISIONER

DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board

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News and Views

THE NATIONAL

PROVISIONER

VOL. 130 NO. 21

MAY 22, 1954

FOR BETTER READING

BEGINNING with this week's issue The National Provisioner is being printed in a new and larger text type designed to ease and speed reading for busy meat plant personnel. This modern type face, called Caledonia, is being employed in 9 point size—approximately 12 per cent larger than the old NP body type—and has varying thick and thin lines to make it interesting and avoid monotony.

There's a fresh and modern appearance, too, in the department headings, news headlines and entire page layouts which have all been designed for greater eye appeal and readability. For example, this page will, in the future, feature brief news stories of industry import as well as the Editor's comments on significant questions. "The Meat Trail" has been rearranged so that you can more easily find and read the various classes of company or personal news in which you are interested.

In changing its format the PROVISIONER is investing many dollars and much staff time in the belief that we can give our readers a more interesting and *valuable* publication. The yardstick of "value to you" is one which has been applied consistently throughout the 63 years of the magazine's service to the meat industry.

We'd be very pleased to hear from all our readers with regard to the changes in editorial type and presentation.

The Editor

NIMPA Convention Activities will start off on the afternoon of Sunday, June 13, with a 4 to 7 p.m. preview of the exhibit hall at the Palmer House in Chicago, and a business session, three luncheon meetings, nine panel discussions, two open mornings for exhibit visiting and other features planned for Monday, Tuesday and Wednesday, June 14 to 16. Other details of the program, as released this week by John A. Killick, executive secretary of the association, will be found on page 17.

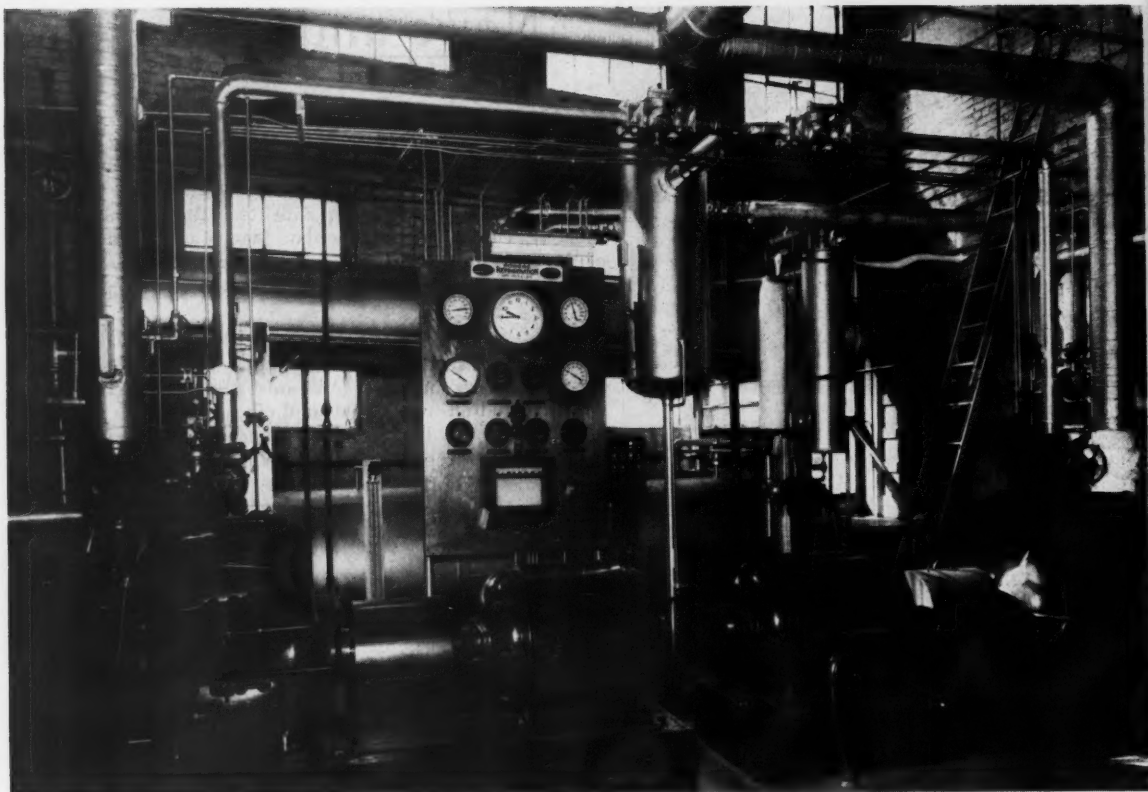
Facts and Not Estimates on the amount of tallow and grease being used in animal feeds are urgently needed by packers, renderers and all users of fats and oils, according to statements made recently to the Senate subcommittee for appropriations for the Departments of State, Justice and Commerce. The committee was asked to allot funds to the Bureau of Census so that statistics on use of fats in feeds could be gathered and published monthly. The National Renderers Association, the Bureau of Raw Materials for American Vegetable Oils and Fats Industries, the National Independent Meat Packers Association and other agencies pointed out the need for figures on this expanding outlet.

A Proposed Compulsory state meat inspection program in Oregon got its first preview before a public group this week at the annual meeting of the Oregon Cattlemen's Association in Baker. The plan, which grew out of the statewide livestock and meat marketing conference held at Corvallis last January, is slated to go before the 1955 legislature. Much of the new program is based on a meat inspection bill which was killed by the 1953 legislature. Inspection costs would be borne by the state.

The Old Belief that people should "cut down on protein foods" when the weather gets hot will be punctured again by the AMI in an ad to appear June 7 in *Life* magazine. On the contrary, the message emphasizes, "Meat can help you beat the heat." The ad is designed to stimulate more meat eating, too, even before the heat is on. "How do you look in a swim suit?" it asks, reminding those who have picked up a few pounds that now is the time to begin taking them off with a high-protein, low-calorie diet built around meat.

America's Business Leaders apparently are approaching a consensus on the answer to the U.S. problem of food surplus. Latest to suggest, "Let's eat it," was W. Paul Jones, president of Servel, Inc., Evansville, who reminded the fourth annual conference of the National Institute of Animal Agriculture at Purdue University of industry's stake in better eating for all. The industrial worker is far from spending as high a percentage of his income for high protein foods as he can spend, has spent or perhaps should spend, Jones said.

Economic Activity Held at the March rate during April to halt at least temporarily an eight-month downward trend, according to "Economic Indicators" included in the May report of the President's Council of Economic Advisers. It now appears that the current recession may be over if sales hold up to current levels and the government decides to increase defense spending, the Council said.



HIGH STAGE COMPRESSORS, control panel and auxiliary equipment in K & B plant.

Co-op Packer-Warehouse Refrigeration



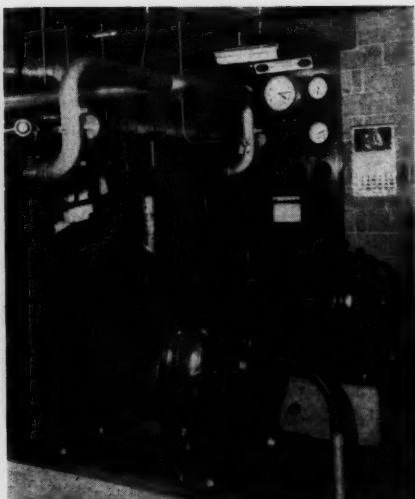
COLD LOCK ENTRY into general storage room of warehouse. Dry coil type, water-defrost diffuser is above lock. Photo by "Industrial Refrigeration" magazine.

BOTH a meat packer and a new cold storage warehouse benefit from the operating economies resulting under an arrangement in which part of the warehouse's automatic refrigeration system is housed in the packer's engine room, and is partially supervised by the packer's engineering staff.

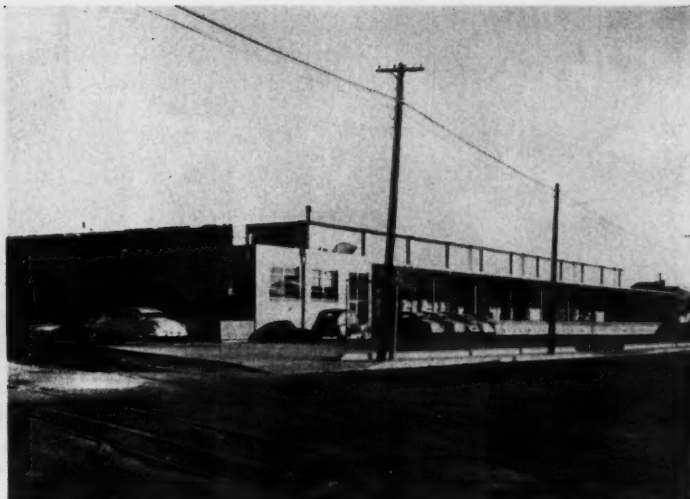
The packer is the K & B Packing Co. of Denver, whose most recent modernization and expansion program was described in *THE NATIONAL PROVISIONER* of May 8, 1954, and the warehouse operator is the Beatrice Foods Company which leases the 500,000 cu. ft. building across the railroad tracks from the K & B plant. The two firms are independent except for the cooperative operating arrangement.

The packing plant engine room is connected with the warehouse by a crawl tunnel carrying the refrigerant piping, control and other service lines.

In the K & B engine room are the



LOW STAGE COMPRESSORS and controls in unmanned Beatrice engine room.



EXTERIOR OF NEW Beatrice Warehouse. Note long truck dock with off-street parking and storage of pallets on roof of rail dock.

two Carrier 4-cylinder 6 $\frac{3}{4}$ -in. bore x 5 in. stroke direct-driven high-stage compressors, the inter-stage cooler and the condenser and receiver for the two stage ammonia system serving the warehouse. In addition the engine room houses a control panel with pressure gauges and a recorder which automatically logs outside, refrigerant and warehouse temperatures at different points. Compressors and other refrigeration equipment serving the packinghouse are, of course, also located here.

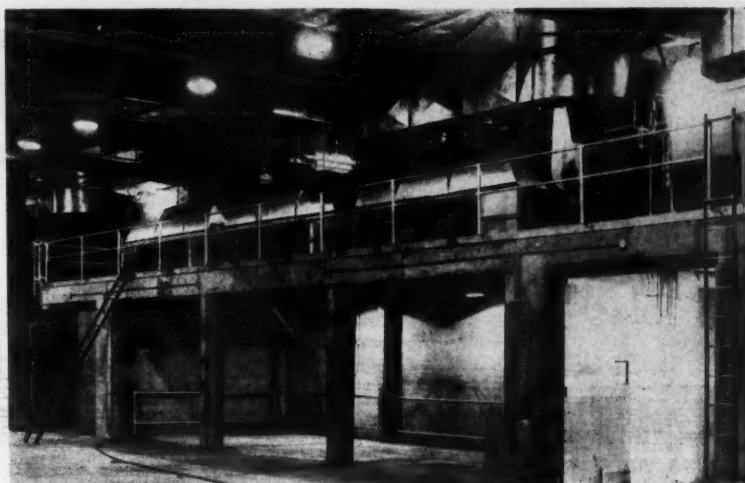
Two Carrier low-stage compressors of 6-cylinder, 7-in. bore x 5-in. stroke type, direct connected to 720 rpm. motors, are housed in the engine room underneath the office of the Beatrice warehouse. The instrument panel in this location provides automatic system control as well as operating data on temperatures, pressures, etc.

Minimum attention—once or twice each day—is required in the engine room at the warehouse, while engineering personnel at the K & B plant, although observing operations on an around-the-clock basis, seldom are needed to adjust the automatic system.

Capacity control is achieved through by-passing compressor cylinders; this involves the use of pressure switches connected to the suction lines to the compressors. Low pressure switches cut off the compressors when correct temperatures have been reached and put them back in service when they are needed.

Operating difficulties, such as lubrication failure and flood-back to the compressors, actuate oil pressure switches and discharge gas temper-

(Continued on page 32)



BLAST FREEZER with cold diffusers atop. "Industrial Refrigeration" photo.



SECTION OF TRUCK DOCK roof showing prestressed beams and roof slabs.

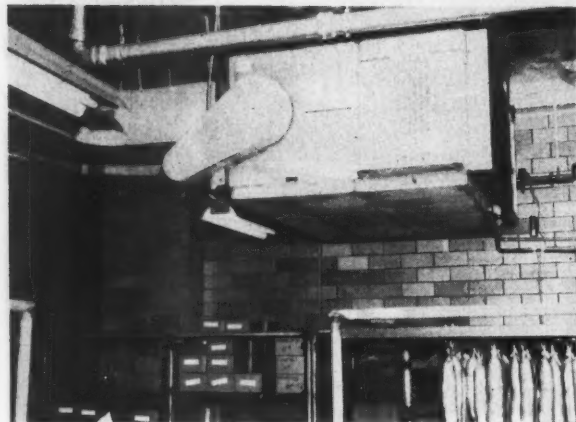


TWO ENDS OF frank package are sealed simultaneously on one pass through conveyor driven heat sealing unit.

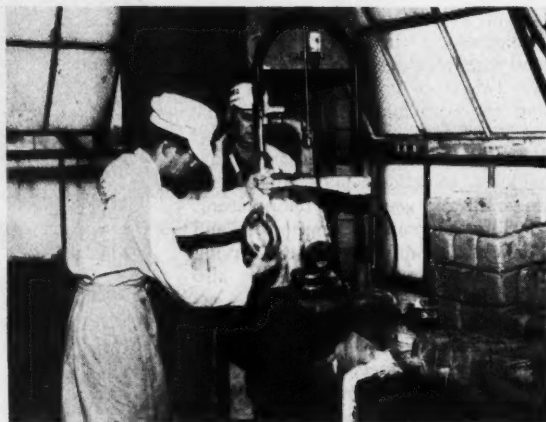


PACKAGING manager Jack Waldock displays part of firm's growing pre-packaged meats line.

Make-Ready for Pre-packaging



CEILING UNIT distributes air evenly throughout holding cooler.



RING AND LOAF items are to be packaged in plant addition.

How Waldock firm expands plant in line with new meat packaging, selling program

KEEPING abreast of technological progress in the meat industry is a traditional policy with the Waldock Packing Co. of Sandusky, Ohio.

According to Fred Waldock, president, the firm has expended more than \$300,000 in improvement of plant and facilities since 1952. While equipment to give the meat company greater economy and/or product protection has been installed in the rendering department, boiler room and the general office, most of the capital investment has been funneled into packaging activities.

William Waldock, sr., vice president, reports that the new packaging equipment and packages, which are still in the shakedown stage, will improve the competitive position of the

company. For example, Waldock sells a considerable volume of sliced sausage and loaf items in consumer packages on a twice-weekly delivery schedule. Most of the retailers served do the bulk of their selling during the last two days of the week. If a retailer fails to move sliced sausage meats packaged in conventional protective material during this weekend period, he must later exercise close inventory and sales control or run the risk of offering discolored and off-flavored product.

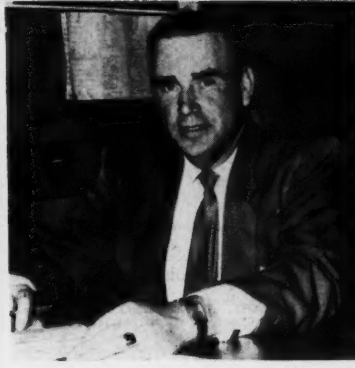
Experience has proved that the average retailer fails to exercise such close control. In order to avoid this potential source of customer dissatisfaction, the firm has installed a Standard Packaging Flex-Vac setup which extends the shelf life of the

sliced product through two weekend sales periods. While the firm's deliverymen and salesmen try to prevent such carryover of product, if it should take place, the costlier package provides the needed margin of protection.

William Waldock, jr., newly appointed general manager, said the new packaging machinery, which includes Cryovac, Flex-Vac and U. S. Slicing Machine units and a Dohm & Nelke bacon press, will be housed in a new packaging cooler when it is completed this fall. Located directly above the bulk sausage holding cooler, the new packaging cooler will feed the shipping room via conveyor with packaged meats in carton lots. In the construction of these new refriger-



MACHINE BOOKKEEPING greatly simplifies customer and records posting.



NEW SALES manager at Waldock plant is C. H. Hackbarth, who designed the firm's new family package.



WORKER ADJUSTS dome on new vertical filter in rendering room . . .

ated work areas equipped with overhead track, the firm has used a combination of Foamglas and cork for insulation. The outside wall layer of insulation is Foamglas, while the inner layer, which has the immediate contact with the various overhead rail studs and anchors is cork. The firm's staff believes that the cork withstands the stresses caused by normal movement of rail lots of product.

In the sausage holding room the firm uses a McQuay ceiling unit cooler which discharges through a series of Anemostat-equipped ducts. In this room, which has an approximate capacity of some 75,000 lbs. on its rails and racks, there are seven of the air diffusers. The maintenance of an even temperature throughout the whole room, and the elimination of excessively chilly draft pockets, are the main advantages of this distribution system, according to management.

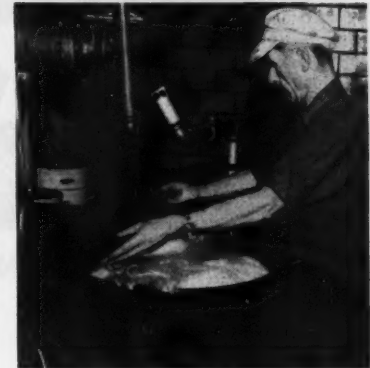
The sausage holding cooler at present houses the packaging operation but this work will be transferred to the new packaging room. Consistent with the nature of the operation this cooler is kept at 46 to 48° F. Globe's Grip Strut safety flooring is used here for proper footing and to overcome any sensation of chilled feet in the workers. The properly shod employees standing on this portable metal flooring have no direct contact with one of the primary sources of chilling, namely the concrete floor. The area of bodily contact with a cold surface is much smaller and, consequently, the discomfort of feeling chilled is greatly mitigated.

Besides acquiring new packaging equipment, the firm has redesigned its label and brand name under the guidance of its new sales manager, C. H. Hackbarth. The new labels use the basic colors of yellow and

red, with the latter employed as the rectangular background on which the firm's name in yellow is printed in a standard type face. Red, again in combination with white or yellow, is used to identify various products. The design and color pattern gives the firm a family unity in its packages, Hackbarth says. All the overwraps have sufficient window space to allow the consumer to see the product. However, since the state laws do not permit the use of artificial coloring, the colors selected for the firm's labels and overwraps impart a desirable appearance to the product. Some wraps, such as cello sheets used for packaging frankfurts, accentuate the ruddy appearance of the product through the use of flying ducks outlined in red. This design is airy, and permits good product visibility, but manages to impart a meaty impression. Cartons used by the firm carry the same color and design pattern.

On its loaf production the firm uses Milprint's Mil-O-Seal casings. For its ring product it uses Cryovac packaging.

In the packaging of 1-lb. frankfurt



HE TUCKS in protective covering of drum liner for lard shipment.

units the firm uses a Great Lakes conveyor sealer to perfect a simultaneous two-end seal. As developed by Jack Waldock, manager of packaging operations, the technique calls for inserting a sheet of printed cello in a mandrel and into this the weighed group of franks is placed. While the franks are in the mandrel, the operator makes the side seal with a Great Lakes hand sealer and then tucks in both ends in the confectioner manner. Holding the package

TOP WALDOCK management team includes Fred, president; William jr., newly appointed general manager, and William sr., vice president.



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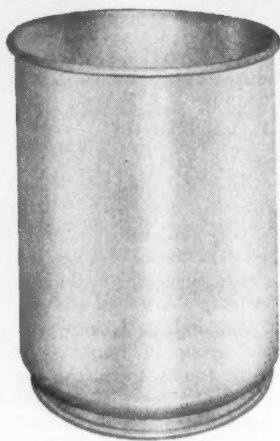
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TWO SIZES—30 gal. (18" dia. x 27½"); 50 gal. (22¾" dia. x 28½")

Here's the easy, sanitary way to handle pork and beef trimmings, ground and chopped meats, spices and other meat products. The aluminum drum is seamless, has open, easy-to-clean bead, and the tough wearing ring on bottom is attached with a closed, continuous weld. Easy to move around because aluminum is light. Dent-resistant and long lasting because drum and covers are made of Wear-Ever's famous, extra-hard alloy. And remember, aluminum is friendly to foods. Available with choice of covers and dolly.

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TITLE.....

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A complete line for meat packers, canners and sausage manufacturers, including



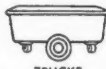
KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS



on its longitudinal axis she then guides it under the roller head of the conveyor sealer, sealing both ends in one operation.

In the rendering department, Wal-dock has installed a large Sparkler vertical filter. Prior to filling steel drums with lard, the containers are lined with Visqueen liners. Hack-barth reports that acceptance of these liners has been very favorable. The large commercial user has no difficulty in steaming the last ounce of lard from the liner with greatly reduced effort. At the same time, the emptied drums are returned to the plant in much better condition and can be put ready for re-use with a hot water rinse to knock off the surface dirt.

As another major improvement the plant has installed an automatic oil-fired Farrar & Trefts boiler. As compared with former hand-tended coal stoker boilers, the unit has cut steam generating costs by 40 per cent since it does not require a constant attendant. William Waldock, jr., points out that the plant frequently needs only enough steam for cooking heavy sausage or rendering. Under such circumstances there may be only a smoker and rendering operator in the plant, but with the coal-fired boilers a watch engineer would also be needed. He also would be required during the normally nonproductive periods over weekends. With the package boiler these after-hour operations can be supplied with steam with only an occasional check by the smoker or rendering department employee. Management plans to convert the entire steam generating setup to packaged operation with the addition of two more units. With these three units the plant will have flexibility which will enable it to generate steam only as required; the third unit will be fired only for peak load.

The company has installed a National Cash Register bookkeeping machine which has greatly simplified the clerical work needed to keep accounts, both as to customers and its own salesmen and product records. With the machine one operator performs the work formerly requiring three billing and tabulating clerks.

In its other personnel change the plant has appointed Ray Reiser as beef cooler manager.

Management is confident that by constantly keeping pace with developments within the industry, it will insure the competitive position for its products and, at the same time, maintain top quality.

NIMPA Convention Program Forecasts Three Thought-and Action-Packed Days

NINE separate workshop clinics in the fields of costs and reports (accounting), sausage making, curing, labor relations, plant management, plant safety, the housewife's view, public relations and purchasing will be featured innovations at the thirteenth annual meeting of the National Independent Meat Packers Association, to be held at the Palmer House in Chicago, June 13 through 16. The nine panel sessions will be held on the afternoon of Tuesday, June 15, and will follow a luncheon meeting at which NIMPA members will be addressed by Dr. H. Roe Bartle of Kansas City.

Two other luncheons (Monday and Wednesday) will be part of the program; at the Monday lunch Dr. Kenneth McFarland, educational consultant and lecturer for General Motors will speak on "Sales." Discussion will then pass on to the subject of "Markets," which will be treated by an authority with vast practical experience, and the theme of "Profit Margins" will be analyzed in helpful de-

tail by Norman Brammall, management authority.

At Wednesday's luncheon the moderators of each of the previous day's workshop clinics will report in detail on results, findings and recommendations which emanated from these meetings. NIMPA members will have an opportunity to question and to give their own views on proceedings.

NIMPA's executive secretary John A. Killick needs immediate information on the number of members who will attend the luncheons. Tickets for individual luncheons are \$6.00 each, while a "season" ticket for the three costs only \$15.

Tuesday and Wednesday morning have been left free of all business so that packers can visit the exhibition hall. Registration will begin early on Monday morning, June 14, and will be followed by the only official business session at which NIMPA officers will report, new officers and directors will be installed and other association business transacted.

Work aspects of the convention

will be relieved at a reception which NIMPA is staging for its members and registered guests from 5 to 7 p.m. on Tuesday, June 15. The reception will feature cocktails and music, as well as a light buffet, with music and space for dancing. The room location will be announced later.

Secretary Killick reports that the 110 available booths in the exhibition hall have been taken and a number of firms remain on the waiting list. The largest number of hospitality rooms in history has been assigned, with 80 rooms being occupied by 55 host firms. Room reservations are going at a faster rate than last year, which is believed to foreshadow extremely heavy attendance.

The exhibition hall will be open from 4 to 7 p.m. on Sunday, June 13; from 9 to 10:30 a.m. and 3 to 6 p.m. on Monday; 9 to noon and 3 to 6 p.m. on Tuesday, and 9 a.m. to noon and 3 to 5 p.m. on Wednesday. Hospitality rooms may be open on Sunday, but will close at 10 p.m.; the rooms will not open until 5 p.m. on Monday, and will be closed from 12 noon to 5 p.m. on Tuesday and Wednesday; all rooms will close at 10 p.m. on each day.

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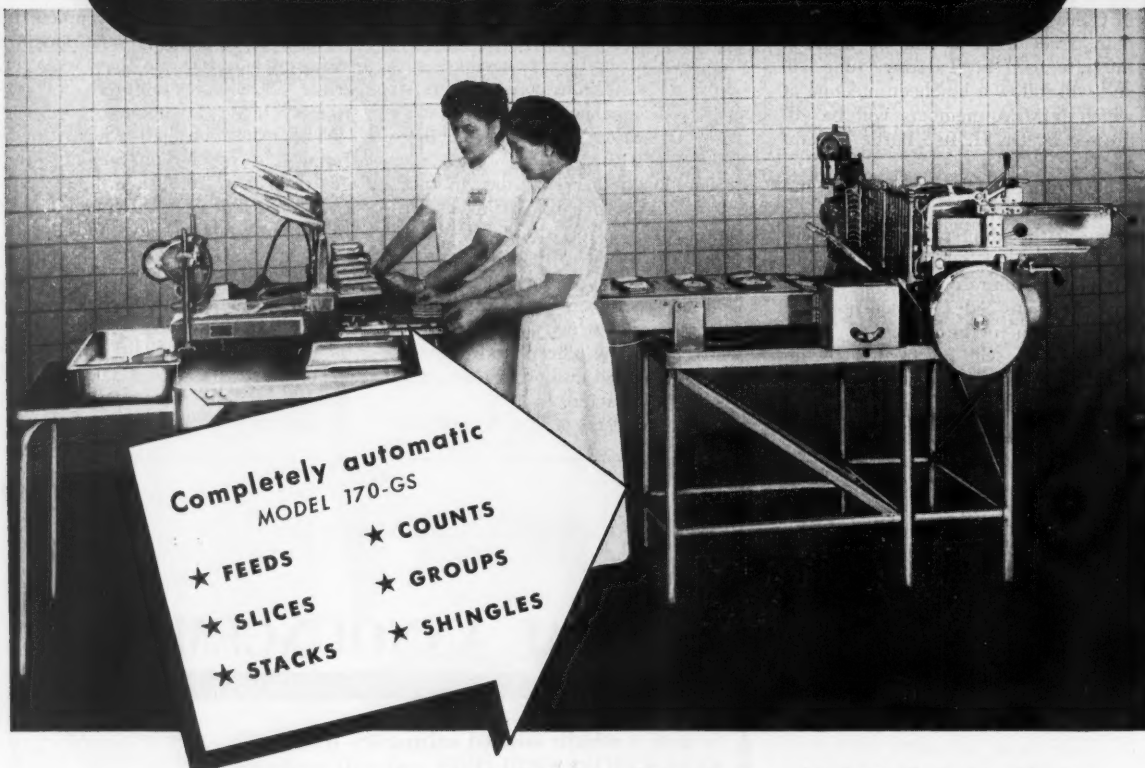
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This super-slicer pays off in fast —

Volume production



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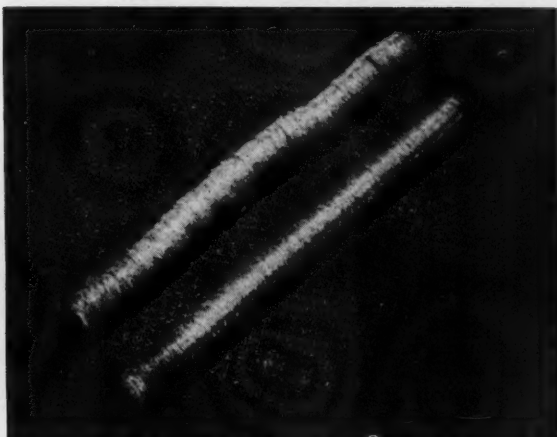
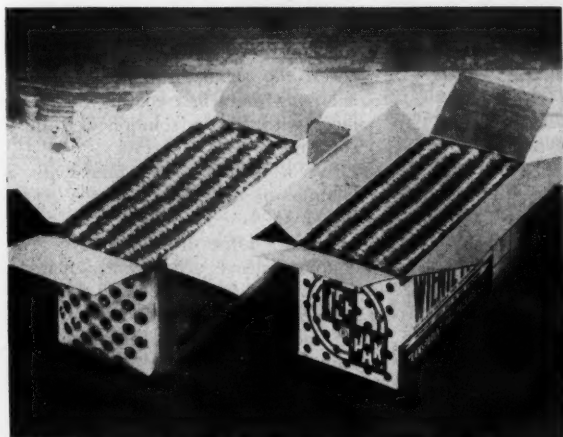
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*The volume-rated line of
food machines and scales*

Operations



AT RIGHT in both photos note smoothness of new cellulose casing compared with former product.

Attain Greater Frank Uniformity With New Casing

THROUGH the use of a new cellulose casing, skinless frankfurters now can be stuffed with such a degree of uniformity as to result in economies in frank production and packaging.

Transparent Package Co., Chicago, has developed a new shirring method for its cellulose casings in which the irregular valleys and peaks are absent. The method folds the casing in neat, regular shallow pleats that are unusually uniform.

Tee-Pak states that frankfurters produced with this new casing are so uniform that considerable savings are possible in the sometimes costly check-weighing of prepackaged franks.

For the past four months the casings, called new Wienie-Pack

"Smoothies," have been field tested in Illinois, Indiana, Michigan, Ohio, Pennsylvania and California. Although the tests were conducted in packing plants of dissimilar operation and the casings were from different production runs, the results were said to be equally impressive in all packing-houses.

In the strand to strand tests, no more than 1 millimeter variation in post-linked diameter was experienced and breakage was so low as to indicate that these factors no longer need be considered serious production problems.

In addition to the improved product, Tee-Pak has made an innovation in the packaging of casings for shipment. The casings will be shipped in re-designed caddies stacked on end

in a tear-strip carton. Not only is the carton opened easily and the product quickly accessible, but the new end on end stacking relieves all stress and strain on casings during shipment. (See caddy at right in photo above.)

The newly shirred casing, which is said to contain all the previous advantages of Tee-Pak's cellulose casings, was developed after an extended program by the firm's engineering and development staff.

Introduction of the casing to the industry was well timed with the seasonal rise in frankfurter production. Estimates show that between Decoration Day and Labor Day more than 2,624,640,000 hot dogs will be consumed in the United States. Of this number, 2,230,944,000 will be skinless frankfurters, Tee-Pak asserts.

Stretching the Life of Rubber Products

The following tips concerning the care and maintenance of some rubber products used in the meat packing industry were obtained through the courtesy of The B. F. Goodrich Co., Akron, Ohio.

RUBBER HOSE (ALL TYPES)

DO:

Be sure to obtain the right hose for the job. Explain in detail to the manufacturer the service conditions; then follow recommendation.

Store hose properly—be sure it is clean and keep it in a cool place out of direct sunlight.

Protect from oil or grease. All hose that has not been constructed of synthetic oil-resistant compounds should be thoroughly cleaned after exposure to oil or grease.

DON'T:

Kink to stop flow. Use a shutoff nozzle. And if the hose is to be idle for long, turn off flow at the source. Crush reinforced hose. Protect wire-reinforced hose from vehicles running over it or sharp heavy objects falling on it.

Hang hose on nails. Use reels or coil it carefully.

STEAM HOSE

DO:

Use the right quality hose for all steam-hose operations. Using a steam hose at pressures and temperatures above its rated limits is asking for an accident.

DON'T:

Allow high-pressure steam to condense in the hose when pressure is turned off. This creates a vacuum that can pull the tube away from the carcass.

Forget that heat shortens hose life. Super-heated steam is more damaging than saturated steam at the same pressure. (Turn to next page.)

AIR HOSE DO:

Keep air compressors in good repair, particularly the after-coolers, to minimize heat. Avoid the use of too much lubricating oil in compressor or air lines. Turn hose end for end at intervals to alternate positions of greatest exposure to oil and heat.

DON'T:

Fail to turn off air at the source to stop flow, then open outlet or tool nozzle to release line pressure, when finished using any air tool. Use pipe nipples or ordinary shank couplings held in place with standard bands or clamps. Select proper high-pressure couplings. Quick detachable couplings are satisfactory for light pneumatic-tool service.

FIRE HOSE DO:

Protect the hose from chafing due to pulsation at section nearest pump. Store fire hose properly. It's essential for long life. A flat-cured hose lasts longer. If stored in racks, have as few folds as possible, and change the position of the folds every three months. Run water through unused

hose at least twice a year, then drain and dry.

DON'T:

Leave fire hose lying around after usage. Wash outside of hose and drain it thoroughly and promptly. If exposed to acid, brush hose lightly with a 5 per cent solution of washing soda, prior to washing. Fail to repair snags in jacket of hose promptly. Darning, or a coating of varnish or shellac, will prevent unraveling.

HOSE COUPLINGS

DO:

Use right couplings. Attach them properly. Remove all burrs from stem of coupling or nipple before attachment. Round off edges that will cut tube. Cut hose end as square as possible when attaching couplings of the seat or socket type. This allows the hose end to seat properly, and prevents fluid from leaking between the hose tube and hose cover and causing failure. Apply several coats of rubber cement to any exposed fabric at ends of hose. This will retard or prevent wicking. Use clamps of the correct size, and

draw them up tight. Leave a small space between the lips of the clamp, if possible, to allow for future taking up of clamp.

DON'T:

Insert the shank of a coupling into a hose without first coating both surfaces with a soap solution of rubber cement. Drive a coupling into hose with a hammer or mallet. Place the coupling in a vise and, after you apply lubricant, force the hose over the coupling sleeve evenly and squarely. Cut away any portion of the hose tube if the coupling stem is too wide to enter the hose. Instead, turn down the stem on a lathe. Put any unnecessary strain on a coupled hose. Mount it so that it hangs in a vertical or natural position.

ED. NOTE: More tips on care of rubber in the meat plant will appear in future issues of The Provisioner.

Beef Sausage Makes Bid for Breakfast Business

Introduction last week of an all-beef, link breakfast sausage illustrates the emphasis that meat processors are placing on moving more beef into consumption and on attracting more "breakfast business".

The American National Cattlemen's Association, Denver, Colo., announced that a fresh-beef sausage has gone on sale in Denver supermarkets.

Although other packers are understood ready to introduce similar all-beef sausage, the Denver product, developed by the Sigman Meat Co., sausage manufacturer, is among the first to hit the market.

The sausage, selling for several cents a pound less than similar-quality pork link sausages, is made of choice ground beef.

The American National Cattlemen's Association also announced that several other new uses and sales techniques are being developed for beef which is in the greatest supply in history. Study is also being made of new nutritional and dietary uses of protein-rich beef.

Packaging Conference

Purchasing of packaging, packaging line performance and packaging and marketing are among the topics to be discussed at the one-day Packaging Conference to be held in St. Louis May 27 at the Hotel Statler. Theme of the conference, sponsored by the Packaging Institute, is "Management's Approach to Packaging."



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Volume Maintenance to Be Theme of Retail Meeting

"Design for Volume Maintenance" will be the theme of the 69th annual convention and exhibition of the National Association of Retail Meat and Food Dealers July 25-28 at the Sherman Hotel, Chicago. Panel discussions and workshop clinics on every phase of store operation are scheduled.

Subjects will include new trends in food distribution, a review of advertising and use of point-of-sale material, cost cutting techniques and the potential in home freezer goods. A meat cutting and packaging demonstration will be conducted by Jack Dickie of the Tyler Refrigerator Corp.

Kremlin Wooing Mexico With New Trade Feeler

Russia is eager to buy fresh and various styles of preserved meat from Mexico at top prices and special trade facilities, the Russian Embassy in Mexico City announced.

The Soviet announcement said the vast distance between the two countries will be no barrier to a thriving commerce. Packers and cattlemen manifest keen interest in this first try in a long time by the Kremlin for major and steady trade with their country.

CIO Re-elects Executives

Ralph Helstein was re-elected president of the United Packinghouse Workers of America, CIO, at the union's ninth constitutional convention in Sioux City, Iowa. Also re-named to office were: G. R. Hathaway, secretary-treasurer, and Russell R. Lasley, A. T. Stephens and Fred W. Dowling, vice presidents.

Views Canadian Surpluses

Canadian meat surpluses should be sold in the world market at half price or "given away if necessary" as long as meat prices are kept up in that country, Jack Schultz, president of the Manitoba Farmers' Union, said in an address to a meeting of farmers at Elm Creek, Manitoba.

Financial Notes

The E. Kahn's Sons Co. of Cincinnati has declared a quarterly dividend of 25c per share on its common stock, payable June 1, and a regular quarterly dividend of 62½c a share on the cumulative preferred stock, payable July 1.

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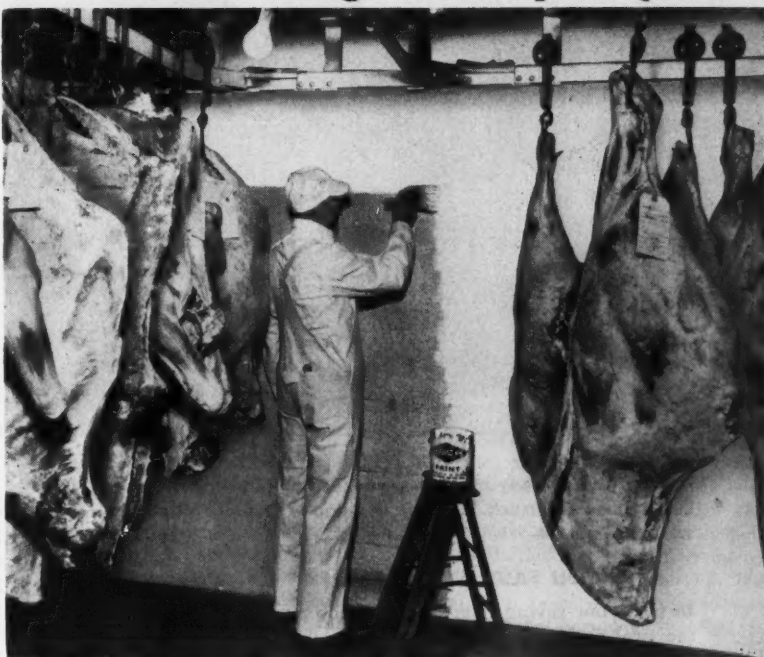
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Koch Ice-Proof Enamel can be applied in temperatures down to 50° below zero F. See pages 52-53 of your Koch General Catalog for information on Koch paints for the meat industry.

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*Optional at extra cost. Ride Control Seat is available in standard cabs only, "Jobmaster 261" engine on 2-ton models, truck Hydra-Matic transmission on ½-, ¾- and 1-ton models.

There's Safety in Numbers

60-man committee proves successful in maintaining a positive plant safety program, packer finds



ADDRESSING safety committee meeting is Milton W. Meyers, Wilson & Co. Others at speakers table are Donald S. MacKenzie, AML; George W. Schmidt, Ucopco Gelatine plant, and Donald B. Cameron, Agar Packing & Provision Co.

THE 60-member plant safety committee has proven very successful," reports Donald B. Cameron, personnel director, Agar Packing & Provision Corp., Chicago. Speaking before the meat packing and sausage manufacturing section at the 31st safety conference held by the Greater Chicago Safety Council and sponsored by the American Meat Institute's safety committee, Cameron described in detail the workings of this extra large safety organization.

Members of the safety committee form a group called the Agar Employees' Safety and Welfare Committee. The group numbers from 50 to 70 workers. They are chosen by the plant's personnel manager, in cooperation with foremen and fellow employees, on the basis of good work habits, attendance, safety record and leadership.

Once chosen, the members are indoctrinated in safety theory and practice, told how the group functions and what it does and provided with a distinctive badge. Wearers of the badge enjoy a sense of prestige among fellow workers. This is a motivating force, Cameron said, in making most other employees strive to become members of the safety committee. The committee selection is so made as to give representation to all departments in the plant.

The members are charged with the responsibility of looking for safety hazards or unsafe work habits in their respective departments and of setting the proper example for their fellow employees. They report directly to the personnel manager or plant manager.

Cameron said that committee members are useful in aiding new employees. They take the new man to his job, introduce him to his co-workers, show him his locker room and see that he is taught the proper way to perform his new task. New men, Cameron said, seem to respond better to this method of job orientation.

Inasmuch as members are located in all departments, they provide management with a constant flow of information on safety conditions. Depending on the safety problem at hand, the membership may be called in for individual discussions with management, in small groups, or, infrequently, as the entire committee.

The group not only is instrumental in providing management with safety information, but also in disseminating management policy to the entire plant personnel. They meet in small groups

with executives, such as the plant production manager and/or personnel manager, and discuss common problems arising from a given management directive. Cameron said this technique personalizes a policy decision and assures its understanding and acceptance by other employees.

Backstopping the employee safety committee is a management committee of three fixed members; personnel manager, chief engineer, and plant manager, and two monthly rotating members from among the plant's foremen. Two or more members of this group make a monthly plant inspection with the safety engineer of an outside safety and claims service. The group then meets with the plant manager and the personnel manager to discuss recommendations. The outside engineer submits a written report to a company officer of his findings in terms of present and comparative conditions.

Cameron said his firm has found the first aid room, supervised by a registered nurse, to be the very heart of the safety program. The nurse treats all first aid cases, injuries, headaches, colds, etc. In addition she makes out all accident reports and keeps individual employee records on which the nature of the accident, progress in healing, and accident frequency of the individual are noted.

The plant employs out-patient service on all cases needing a doctor. Once a week these cases are reviewed with the plant nurse. Cameron commented that this procedure cuts costs materially as frequently unsupervised out-patient cases involve no more



DISTINCTIVE badge worn by each member of Agar's 60-man safety committee.

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than a bandage dressing. This task the nurse can perform at a lower cost than a doctor.

Further, the safety committee shepherds all so-called small cuts to the first aid room. An accident can hardly take place without some member of the safety committee knowing about it and following through on the company aid policy. Through this prompt initial aid, Cameron said, the number of serious cases resulting from neglect or unattended infections has been markedly reduced.

When the committee is called together for company purposes, it meets on company time. When committee members call on management with departmental problems, they usually do so during non-productive periods such as spell time.

Cameron said the plant has a payroll of about 1,000 and the "60 group" has been most successful in its performance during the past years. He believes a plant could well use as high as 10 per cent of its employees in a similar safety undertaking.

The committee has a planned turnover of about 5 per cent; thus the number of employees exposed most directly to safety and management contact is constantly growing. The committee also performs such duties as securing subscriptions to various fund drives including Red Cross, etc.

Don MacKenzie, packinghouse practices and research, AMI, pointed out the need of small packer participation in safety activity. This group, he said, has the poorest record in the AMI safety contest which includes 178 plants.

As the meeting closed, Chairman Milton W. Meyers, manager, Casualty department, Wilson & Co., Inc., Chicago, presented on behalf of the AMI a plaque of appreciation to W. F. McClellan, general safety director, Armour and Company, Chicago. He was cited for his untiring work on behalf of safety during his 37 years as safety director in his 54-year service record with Armour and for his work as chairman of the AMI safety committee.

Sausage Production Up

Sausage production through April of this year was up 3 per cent over last year, according to a report presented this week at a meeting of the AMI sausage committee. The report also noted that the upturn expected in hog marketings this fall and the expected large marketings of cattle should mean that a relatively large supply of sausage manufacturing meats will be available for the production of sausage.

'Packy, the Copaco Kid' Bows with Conti Sausage

Wright Advertising Agency, Inc., Pittsford, N. Y., has been appointed advertising agency by P. Conti & Sons, Inc., Henrietta, N. Y., manufacturer of the new Copaco brand bologna, frankfurters, Texas Hots, assorted cold cuts and other picnic meats.

An 840-line advertisement announcing Copaco brand as the "Quality Sausage with a Wonderful New Flavor" ran in the Rochester newspapers May 19. Another 840-line advertisement inviting the public to stock up with Copaco brand products for the Decoration Day holiday and for picnics is scheduled to run May 26.

The Rochester newspaper advertising was preceded by a series of small teaser advertisements run each day for a week just before the opening announcement. Teaser copy and art was planned to arouse curiosity about "Packy, the Copaco Kid" who was introduced to the public for the first time in the Rochester *Democrat & Chronicle* and *Times-Union* on May 19.

WSMPA Regional Meeting

A regional dinner meeting for WSMPA members in Southern California, New Mexico and Arizona is scheduled for Tuesday evening, May 25, at the Mayfair Hotel in Los Angeles.

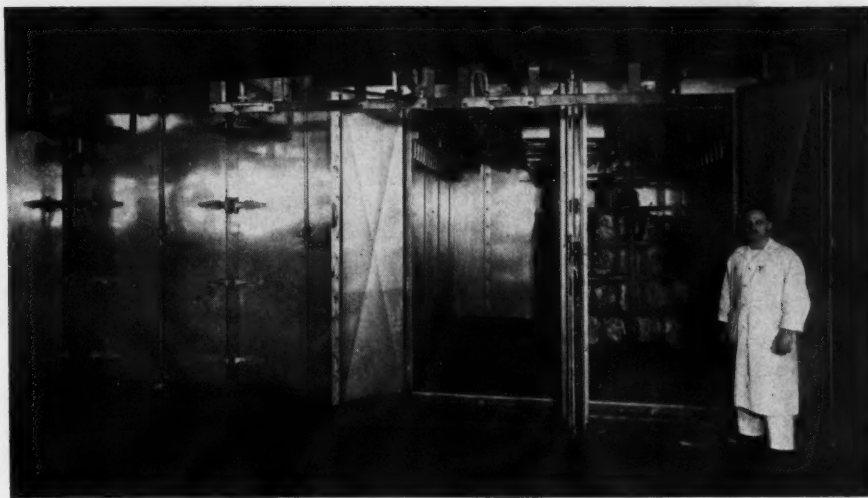


BEEF SALES PROMOTIONAL kit for display at point-of-sale has been developed by the AMI to aid the individual member in moving his own product this summer, when, drought or not, there's going to be a lot of beef to sell. Like the Institute's radio and TV publicity program, kit emphasizes that there is a kind and cut of beef to satisfy every pocketbook and palate. Deadline for imprinted orders was May 21.

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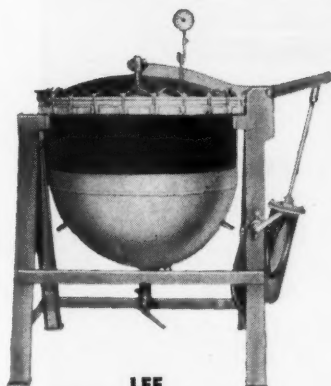
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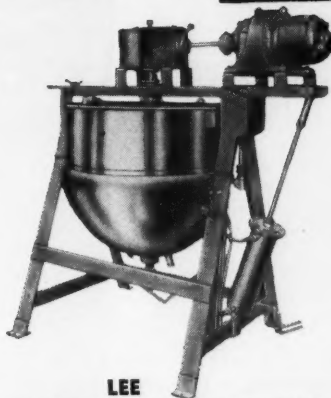
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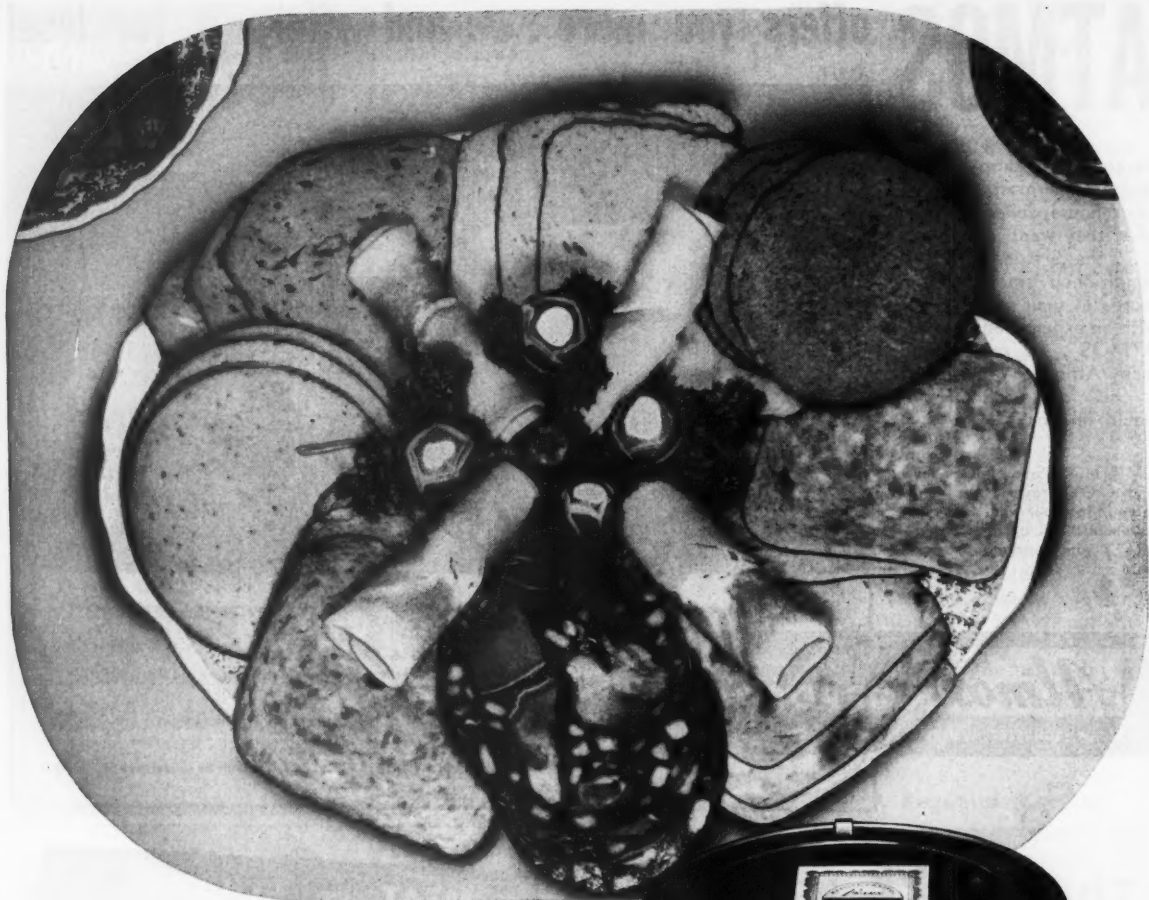
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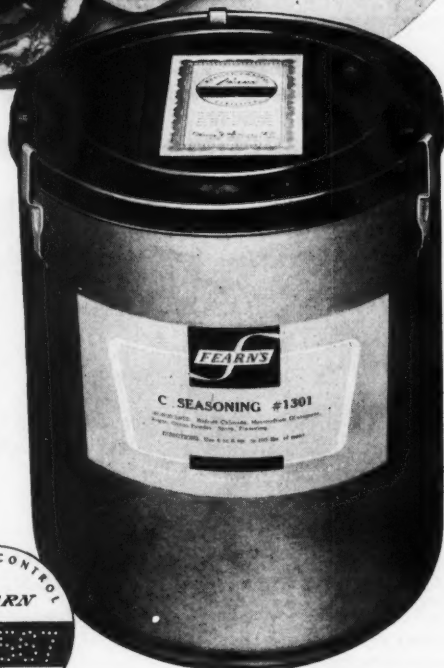
**with the all-purpose flavor-booster . . . Fearn's
"C" Seasoning for sausages, loaves, canned products**

Here's the *properly-balanced* seasoning that more and more packers are turning to for increased sales.

Fearn's "C" Seasoning is especially designed to enhance the over-all flavor of a wide variety of meats. For example: wieners, bologna, liver sausage, minced ham, pickle and pimiento, chicken, veal and all other loaves—canned meats, stews, soups, canned chicken and other specialty products.

Fearn's "C" seasoning gives processed meat products a rich, full-bodied flavor, because, among its several ingredients, it contains the *proper level* of monosodium glutamate. Thus, it brings out the hidden flavors of the meat—and skillfully steps them up through an appealing, properly-balanced blend of seasoning! Economical to use. Make a test run soon.

Fearn's "C" Seasoning meets B.A.I. requirements.



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The Meat Trail...

Swift to Consolidate Two Branches in Rhode Island

Swift & Company will combine its Providence and Pawtucket, R. I., operations into one large modern branch in Pawtucket, RODERICK P. HART, Providence manager, announced.

A \$100,000 building permit for additions and alterations to warehouse on Newell ave. has been filed at Pawtucket city hall. Hart said only the walls of the old building will be retained. The new facilities, expected to be ready for occupancy by November 1, will have the latest in coolers and storage facilities, a large parking area and a seven-car railroad siding.

Present employees, numbering about 55 at the Providence branch and about 20 at the Pawtucket branch, will be moved to the new building and more probably will be added, Hart said.

New Tucson Sausage Kitchen

OTTO KRUEGER, who learned the sausage making trade as a boy in Germany, has opened a sausage kitchen in the Town Pump at 3804 East Speedway, Tucson, Ariz. He worked at his trade in Los Angeles, Dallas, Chicago, Milwaukee and New York before moving to the new location in Tucson.

PLANTS

An open house for retailers, civic and trade groups, state and city officials and the press marked the formal opening by Chamberlain's of its new one-story, 72,000 sq. ft. plant at 301 Southampton st. in the New South Boston Terminal Market. The 105-year-old firm, a subsidiary of Armour and Company since 1923, is managed by fourth generation descendants of the founder. Head of the company is WINTHROP H. CHAMBERLAIN, assisted by GEORGE N. CHAMBERLAIN, JR., and RALPH KELLUM.

Alpert Meat Co. has opened a new boning plant at the Merchants Ice and Cold Storage Co., Lombard and Battery sts., San Francisco.

JACK ECKER and DAVID BURK now are conducting a sausage manufacturing business as co-partners at 1851 E. 66th st., Los Angeles, under the compounded firm name of Eckbur's A-1 Kosher Provision Co.

Canada Packers, Ltd., Toronto, has entered the feed business in the United States through its subsidiary, Wm. Davies Co., Inc., which operates meat packing plants in Chicago and Danville, Ill. The company has purchased Charles Swisher and Sons in Danville, changing the name to Wm. Davies Co., Inc., Feed Division. Pro-

duction is being carried on with temporary facilities pending the completion of a new, modern feed plant, which is expected to go into production in late June or early July. DAN LAVERY, who was in charge of advertising of the Feed and Fertilizer Division in Canada, has been named plant manager. The new Feed Division will be under the direction of DICK ANDREW, manager of Wm. Davies Co., Inc.

EUGENE WINTER, who came to this country from Bavaria in 1923 and worked as a sausage maker for Detroit packers for many years, now is operating the Winter Sausage Manufacturing Co. in a newly acquired plant at 22011 Gratiot ave., East Detroit. The firm is an outgrowth of the grocery and meat market Winter opened in 1940, featuring German-style sausage which he made in a back section of the market.

Marhoefer Packing Co., Inc., Muncie, Ind., has received a contract to manufacture and distribute Duncan Hines Meat Products for the entire United States, according to JOHN HARTMEYER, executive vice president. The Marhoefer franchise from Park Hines, Inc., extends at first to five items, all-meat frankfurts, pure pork sausage, Braunschweiger, Smokist Links and Leona Star Bologna. The products are being test marketed now in two Indiana cities.

The Ideal Packing Co. of Cincinnati, now located at 2141 Baymiller st., has purchased a site on Grand ave. for a new plant. Plans are now being prepared for approval by city officials, and construction is expected to be started this summer.

JOBS

Appointment of HERBERT WOOD as sales manager of Reitz Meat Products Co., Kansas City, Mo., has been announced by HARRY REITZ, vice president. Wood, formerly in charge of the fresh pork operation at Reitz, started in the meat packing business with Armour and Company and rose to assistant sales manager in Kansas City during his 12 years with the Armour organization.

WILLIAM ZEISEL, vice president of the J. S. Hoffman Co., Chicago, has resigned and is moving to New York City where he will join the New York Commodities Corp., as head of the



POPULAR EXHIBIT at recent "New Hampshire on Parade Exposition" in the State Armory at Manchester, N.H., was this display of Kilton's Wholesale Meat Service, Manchester. A total of 14,388 persons registered names and addresses at the Kilton booth, which held drawings twice daily for a Rath canned ham. Shown at booth are R. "Lane" Kilton (left), president of the firm, and Earle L. Kilton, treasurer-manager, who is in his 37th year in the wholesale meat business in Manchester. Exhibitors included firms in industrial, better homes, food, automobile and do-it-yourself fields.

canned meat department. Zeisel was associated with the Hoffman firm for the past eight years. Previously he was vice president and general manager of Universal Foods Corp., Chicago.

GEORGE W. PRICE has joined the Chicago hide brokerage firm of George H. Elliott & Co. He has a background of international experience, having been associated for a number of years with Kaufmann Trading Corp., New York City, international hide firm.



G. W. PRICE

JOHN MAYOR has been named assistant advertising manager of John Morrell & Co. Sioux Falls plant. He joined the Morrell advertising department in 1947.

Appointment of CHARLES P. LUCAS as assistant to the president was announced by LEROY CRAYTON, president of Crayton Southern Sausage Co., Cleveland. For the past nine years Lucas has served as executive secretary of the Cleveland branch, National Association for the Advancement of Colored People, and previously was a school principal.

Marhofer Packing Co. of Fulton Market, Chicago, has announced the addition of two new members to its executive staff. HERB L. LEAHEY, formerly associated with Oscar Mayer & Co., has been named assistant sales manager. PAUL H. LITTLE, formerly

connected with Armour and Company and Progressive Food Stores, has been appointed sales promotion manager of the Marhofer firm.

HERBERT M. BOYLE has been appointed traffic manager of the Denver Union Stock Yard Co.

R. E. MCCOY, who has been associated with the Charlotte (N.C.) branch of Armour and Company for the past 18 years, has been appointed manager of the firm's branch in Spartanburg, S. C.

TRAILMARKS

An aggressive advertising campaign featuring "Aristocratic Frankfurters" was announced to the sales force and guests of the Sam Harris Packing Co., Crawfordsville, Ind., at a "kickoff" dinner May 16 at the Warren Hotel, Indianapolis. SAM HARRIS is owner and general manager of the concern. Other speakers were G. LORD, Indianapolis Star; RALPH GRIFFEY, Standard Packing Corp.; S. J. DAVIN, Wm. J. Stange Co., and A. D. REWITCH of Bozell and Jacobs, advertising and public relations firm handling the account.

JOHN H. HOUSEMAN, manager of the Wilson & Co., Inc., branch in Allentown, Pa., and MRS. HOUSEMAN observed their 40th wedding anniversary recently. He has been associated with the company for 38 years.

JOHN H. NOBLE, formerly assistant comptroller of Armour and Company, Chicago, and for the past three years an associate of Longstreet-Abbott, St.



CARL WELKER, driver for The Sugardale Provision Co., Canton, Ohio, isn't a bit superstitious. Seven years after a black cat crossed his path, Welker was presented with a gold trophy recently for driving 500,000 safe miles.

Louis, has opened an office in Chicago for consulting in commodity hedging and inventory management. Noble spent 23 years with Armour and at Longstreet-Abbott specialized in guidance of business concerns in minimizing risks in commodity ownership such as inventories of meat packing products and fats and oils. His Chicago consulting work will center on assisting firms in planning their own commodity management, particularly in the fields of meat products and fats and oils.

SUGGS JOLLY, manager of the Ogden (Utah) plant of Swift & Company, and J. PERRY HOLLEY, manager of the Producers Livestock Marketing Association in Ogden, have been appointed to the executive committee planning the Ogden Pioneer Days celebration to be held in July.

R. A. CARRIER, assistant treasurer of Agar Packing & Provision Co., was re-elected president of the Credit Union Forum at the group's 19th annual meeting in Chicago.

T. J. DEMBITZ of Davidson Meat Co. was installed as a director of the Credit Managers Association of Southern California at the group's annual meeting in Los Angeles.

JOHN HOLMES, president of Swift & Company, Chicago, has been re-elected to the board of directors of General Motors Corp.

LIEUT. GUS JUENGLING, III, vice president of Gus Juengling & Son, Inc., Cincinnati, has returned after service with the Army in Korea.



THREE GENERATIONS of the Wilson family are greeted by Harlow Curtice (left), president of General Motors, during the recent Chicago run of General Motors' Motorama show. Shaking hands with Curtice is Thomas E. Wilson, founder of Wilson & Co., Inc., and looking on are Edward F. Wilson (right), chairman of the board, and Edward Thomas Wilson.

DEATHS

FRED D. WETZEL, 63, secretary of Jourdan Packing Co., Chicago, and sales manager of Jourdan Process Cooker Co., died suddenly of a heart attack on May 6. His association with the Jourdan Packing Co. was over a span of 36 years. Wetzel was a member of the Chicago Association of Credit Men and recording secretary of the health and welfare fund of Local 100, Beef Boners and Sausage Makers Union.

HENRY MERKEL, 74, founder of Merkel, Inc., Jamaica, N. Y., and chairman of its board of directors, died May 12 of a heart ailment. A native of Germany, he came to the United States in his teens. He organized Merkel, Inc., in 1902. The firm now processes more than 1,200 hogs daily at its main plant in Jamaica. Merkel is survived by his widow, LOUISE; a son, ALBERT H., president of the company, and two grandsons, ALBERT, JR., company secretary, and KENNETH.

FRANK E. BLAUROCK, 72, an owner of Blaurock & Zuckermann, Inc., Chicago, died recently after 51 years in the meat packing industry. He is survived by the widow, ADDIE, a son and a daughter.

CHARLES W. STREBEL, 74, president of the Strebel-Walters Standard Commission Co., Cincinnati, died May 12 at his home. He was a former director of the National Live Stock and Meat Board.

FRANK J. CLORAN, who headed the Frank J. Cloran Meat Packing Co. of New York for 30 years before retiring in 1944, died recently after a short illness. He lived in Newark, N. J.

J. M. SCHURTZ, partner in the Monterey Rendering Co., Monterey, Minn., died suddenly May 9 while on his way home from a business trip.

CARL BARUTIO, secretary and treasurer of Binz Hide and Tallow Co., St. Louis, died May 16.

Beg Your Pardon

PHILIP C. PINKUS, whose death was reported in THE NATIONAL PROVISIONER of May 8, 1954, was connected with the Wisconsin Co-operative Packing Co., Madison, for six years as one of several partners in the firm, rather than owner and operator for 30 years as the article stated. The company now is known as Wisconsin Packing Co. and is not, as also was stated incorrectly, a subsidiary of Mickelberry's.



THE ANSWER TO DIFFICULT MEAT PACKAGING PROBLEMS

Whatever your meat package requires . . . super-grease-proofness . . . moisture control . . . protection against odors, rancidity, vapor, or germs . . . attractiveness . . . or a combination of these features, Rhinelander's versatile packaging papers are the economical answer.

Glassine and Greaseproof Papers...

are widely used for inner or outer meat wraps . . . laminating to trays, film, or other packaging materials . . . bands . . . insert labels and instruction cards . . . retail wraps . . . packaging meat by-products, and many others.

Rhinelander papers come in a variety of standard grades, or they can be tailor-made to fit your specific needs. Samples and complete information are available. When writing please state your particular application.



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...functional packaging papers

Visit Us in Booth No. 106
N.I.M.P.A.

Palmer House, Chicago, June 13 through June 16

Only Nonfat Dry Milk Solids can give the **PRODUCT UNIFORMITY** that holds sausage customers

The best sales stimulants your line of sausage and meat loaves can have are high quality and product uniformity. When customers come to know your line of meat products is uniformly good and the same every time, then customers will ask for and buy your brand. Product uniformity is your guarantee

of satisfied customers and steadily growing sales.

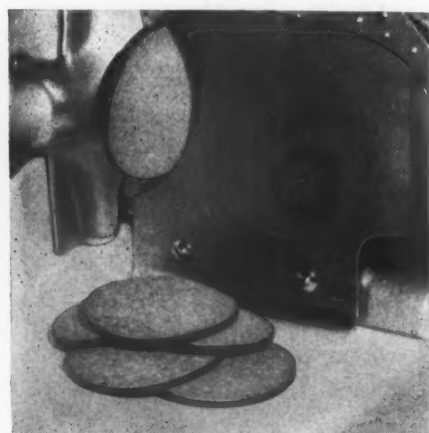
Nonfat dry milk solids gives you greater control over the uniformity of your sausage and meat loaves in three significant ways enabling you to turn out the same attractive, fine-tasting, high quality sausage every day.



Maintains desired texture and color. Sausage and meat loaves made with nonfat dry milk solids actually look better. Because of the special properties of nonfat dry milk solids, the color is improved, the shrinkage reduced, and your products have smoother, more pleasing texture.



Maintains the flavor your customers expect. Nonfat dry milk solids helps you standardize flavor so that you can offer the same tasting sausage and meat loaves at all times. Blindfold taste tests between two sausages (identical except that one is made with nonfat dry milk solids, the other without) show convincingly that the flavor of the sausage made with nonfat dry milk solids is definitely preferred.



Maintains perfect slicing qualities. When made with nonfat dry milk solids, sausage and meat loaf slice more cleanly and smoothly, without crumbling. This eliminates waste, and enhances eye-appeal and sales-appeal.

For full information on maintaining uniform, high quality meat products with nonfat dry milk solids, write or call American Dry Milk Institute, 221 N. LaSalle St., Chicago 1, Illinois.



For on-the-spot help, look to Fred Pahlke, ADMI Meat Products Field Representative.

NONFAT DRY MILK SOLIDS

*the convenient, economical,
concentrated dairy food*

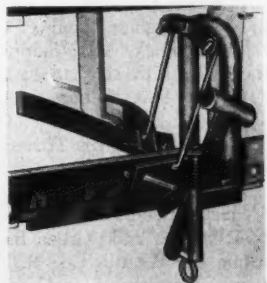
American Dry Milk Institute, Inc.

221 North LaSalle St., Chicago 1, Illinois

NEW EQUIPMENT and Supplies

TRACK SWITCH WITH DIRECTION SELECTOR

A West Coast manufacturer has developed a direction selector attachment for an automatic track switch that returns the switch to either the curved or the straight track position.



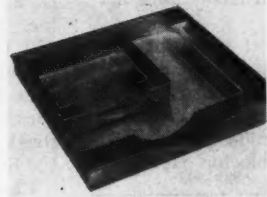
tion, whichever is pre-selected. This is accomplished by a simple, ingenious adjustable device which permits a trolley to roll "through" the switch, but automatically returns the switch to the pre-selected positions so that the trolley can at once be switched back onto the other track without the necessity of manually throwing the switch. Many track systems have one or more places where back switching must be done regularly. The di-

rection selector takes the manual switch handling out of such an operation and also can be set so that the switch will operate in the normal, automatic manner. It takes but a few seconds to change the position of the direction selector. For further information write *The National Provisioner* in reference to NE 108.

...

PACKAGE SHEETING TRAYS

A California manufacturing firm has introduced a new line of aluminum alloy trays for handling any size sheets of cellophane or plicofilm in



pre-packaging operations. The trays come in six sizes, all 2 in. deep. They are said to be sanitary, rustproof, light and rugged and are boxed three to a case. For further information write *The National Provisioner* in reference to NE 110.

AUTOMATIC TRUCK TRANSMISSIONS—An automatic transmission on a complete line of trucks from pick-ups through heavy duty diesel tractors is the accomplishment of a major truck maker. The model M100-24 pickup (right) has four-speed truck Hydra-



Matic transmission, the medium-duty model M450-30 has 8-speed Hydra-Matic and the heavy duty DFM-660-47 diesel tractor (left) contains the final step in the manufacturer's application of automatic drive to trucks, the multi-speed Twin Hydra-Matic. For further information write *The National Provisioner* in reference to NE-101.

UNIT COOLER—For meat cutting rooms and other locations in the building, a New Jersey manufacturer has built a compact overhead cooler that has twin fans and readily removable filter sections. Removal of one thumb screw opens the unit for easy servicing. Design is semi-circular to allow maximum air distribution. All components, fans, motors and valve connections are located for unobstructed servicing without disturbing any installed refrigeration, electrical or water drain lines. If one fan and motor should fail, the other will maintain safe box temperature. A removable drain pan and trough are—pitched toward drain connection and insulated to facilitate draining and eliminate sweating. For further information write *The National Provisioner* in reference to NE 111.

ELECTRIC STEAM

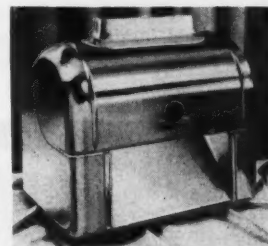
CLEANER—A California distributor has announced a new type steam cleaner that operates on calrod electric elements that are immersed in water. The unit produces dry hot steam up to temperatures of 387° F. that, when mixed with cleaning solution, is said to melt a way accumulated grease, dirt or sludge. Available in a portable model that weighs only 74 lbs. and a heavy duty model that weighs 177 lbs., the unit features a three-purpose hose that provides straight steam at any pressure up to 200 lbs., straight concentrated solvent at high temperature, or a combination of steam and sol-

vent for tough cleaning problems. The tanks are tested to withstand 750 lbs. pressure, however the pop-off valve releases at 200 lbs. This electric unit is simply constructed in that it has no flues, tubes to scale, coils, pump motor or moving parts to wear out, according to the maker. For further information write *The National Provisioner* in reference to NE 105.

...

MEAT TENDERING MACHINE

—This stainless steel meat tendering machine, made by an Indiana concern, is said to provide 56 to 67 per cent faster tendering action, improved knitting action, and to form



thinner, faster-cooking steaks. Built with a complete stainless steel housing, the unit has no painted or enameled surfaces, nothing to chip, wear off or discolor, the maker states. The newly-designed cutting blades are said to pierce more tendons and muscle without tearing meat apart, and reduce the number of pass-throughs required to reach the peak of tenderness. For further information write *The National Provisioner* in reference to NE 103.

Use this coupon in writing for further information on New Equipment. Address *The National Provisioner* giving key numbers only (5-22-54).

Key Numbers

Name

Street

City

Co-op Refrigeration

(Continued from page 11)

ature controllers. These not only shut down the compressors but also sound alarms in the K & B and Beatrice engine rooms so that the trouble may be corrected immediately.

Electrical controls halt the compressors in case of outside power failure and also stop the flow of refrigerant; the compressors start automatically when the power stoppage is cleared.

Part of the automatic setup involves use of surge drum and liquid level controls which regulate the operation of cold diffusers, the three banks of coils in the storage room and liquid level in the inter-stage cooler. A suction accumulator separates entrained liquid from the suction gas to prevent floodback to the compressors.

The new reinforced concrete warehouse, in which pre-stressed concrete beams and roof slabs were employed to gain certain construction and operating advantages (see NP story on K & B plant for details), has two large general storage rooms maintained at -10 to -20° F. These are entered through "cold locks" (chambers with outside and inside doors to minimize refrigeration loss) large enough to

permit passage of the loaded fork-lift trucks which handle the merchandise stored in the warehouse.

One of the general storage rooms houses a three-compartment blast freezer of over 6,000 ft. cubage which can handle about 60,000 lbs. of product and reduce its temperature quickly to -30° F. Three cold diffusers located on top of the blast freezers can be employed either to supply cold air to the freezers, in which case the air travels down the inner side of the doors and moves horizontally through the product, or to discharge cold air throughout the storage room by means of distributive ducting.

Dry coil diffusers are also mounted above the entry "cold locks" and cold air is discharged from them through ducts. The diffusers are of the flooded ammonia type. The coils are defrosted with water.

The warehouse also employs about 15,000 ft. of 2-in. ceiling coil operating on the flooded ammonia principle. Coils are defrosted manually using hot ammonia gas.

Ample off-the-street space for simultaneous discharge or loading of many trucks is available in front of the Beatrice warehouse. Rail trackage serves another side of the plant and space is available for packaging

by tenants of products which are to be frozen.

The refrigeration and automatic control system complete was engineered furnished and installed by Powers Refrigeration of Los Angeles and Denver.

MIB Directory Changes

The following directory changes were announced recently by the Meat Inspection Branch, U.S. Department of Agriculture.

Meat Inspection Granted: C. Finkbeiner, Inc., 900 High st., mail, P. O. Box 1007, Little Rock, Ark.; Skipper Meats, Inc., 270 11th st., San Francisco 3, Calif.; Max Bauer, Meat Packer, 330 W. 23rd st., mail P. O. Box 704, Hialeah, Fla.; Mrs. Tucker's Products Division of Anderson, Clayton & Co., Inc., R. F. D. 6, mail, P. O. Box 368, Jacksonville, Ill.; Allfresh Food Products, Inc., 2156 Green Bay rd., Evanston, Ill.; Whittex Co., R. F. D. 2, Lima, Ohio; Blue Star Foods, Inc., 1101 Fourth st., mail, P. O. Box 420, Council Bluffs, Ia.

Meat Inspection Withdrawn: Cross Bros. Meat Packers, Inc. (N.J.), 225 Pacific st., Newark 5, N. J.; Excelsior Quick Frosted Meat Products, Inc., 128 Sheriff st., New York 2, N. Y.

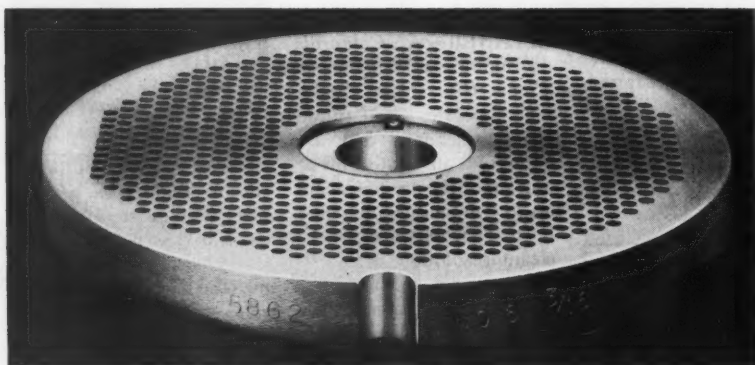
Change in Name of Official Establishment: Maurer-Neuer, 1800 S. Summit st., Arkansas City, Kans., instead of Maurer-Neuer Corp. (List latter as subsidiary of Maurer-Neuer); Kansas City Chip Steak Corp., 1121 E. 12th st., Kansas City 6, Mo. and subsidiary, Maurer-Neuer, instead of Maurer-Neuer Corp. and subsidiary, Delico Meat Products Co.; American Home Foods, Inc., 9957 Madford ave., Oakland 3, Calif., instead of Dennison's Foods.

Change in Address of Official Establishment: George Born Meat Packing Co., 3113 E. Layton ave., Milwaukee, Wis., instead of Town of Lake, Wis.

Scottish Firm Producing Canned Haggis for Export

A new Scottish product, canned haggis, is being produced by R and H Turnbull, Ltd., Bridge of Allan, Scotland. Packed in a tartan-labelled 20 oz. tin, the product is aimed at the export market and those areas where fresh-made haggis is not usually obtainable.

Another Scottish company, McGrouther, Ltd., of Sterling, has begun marketing a skinless pork sausage and believes it to be the first time this has been done on a commercial scale in that country.



Only grinder plate guaranteed for 5 YEARS

SPECO alone can back its famed C-D Triumph plates with a 5-year unqualified guarantee — in writing. SPECO'S performance-tested plate design gives you every thin plate advantage plus strength to do the job. Other plate styles to fit every make of grinder. Knife styles, too, for any grinder need.

SPECO inc.

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E. W. KNEIP, INC.

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Boneless BEEF • Boneless VEAL • Boneless PORK

ELMER KNEIP, Pres. • ELTON CHRISTENSEN, Exec. V. Pres.

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Carload Shippers of Quality Beef

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ELBURN, ILLINOIS

NEBRASKA BEEF CO.

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ROBERTS and OAKE Inc.

QUALITY PORK PRODUCTS SINCE 1895

SWEETMEAT BRAND HAMS & BACON

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Madison, South Dakota

JOHN BLANKENSHIP, Exec. Vice Pres.

Est. 169

ALL PLANTS UNDER B.A.I. INSPECTION



Contact

E. W. Kneip, Inc., for Information

911 W. FULTON ST.

Telephone: MOnroe 6-0222



RESISTANCE TO ROT AND DETERIORATION REASONS FOR PACKER'S CHOICE OF STYROFOAM

Figge & Hutwelker, New York City meat packers, chose permanently effective Styrofoam for the insulation of their seven remodeled meat coolers.

"We recently undertook an extensive alteration and because of our previous difficulties we looked for an insulation which would not deteriorate and which would give us long efficient service. Styrofoam met our requirements since it is unaffected by moisture and has a low "K" factor. Furthermore, we felt that because of its light weight, installation techniques and ease of fabrication, we would be able to realize economies in

its erection. This certainly has proved true. We feel confident that Styrofoam was a wise choice and will assure us years of economical operation." John T. Wiederhold, Vice President, Figge & Hutwelker Company.

In job after job, Styrofoam is specified because it combines more desirable insulation features than any other material. Here for the first time are all your low temperature insulation requirements met by one type of insulation. Styrofoam®, Dow expanded polystyrene, is available in convenient sizes for quick installation in cold storage plants, lockers, warehouses and refrigerated vehicles. For the name of your nearest distributor, contact your local Dow sales office.

Write today for our low temperature booklet to THE DOW CHEMICAL COMPANY, Midland, Michigan, PL 689D.



This Figge & Hutwelker cooler was insulated with 4" of Styrofoam. The first 2" layer of Styrofoam was installed with Portland cement mortar against brick tile. The second layer of 2" Styrofoam was erected

against the first layer with Portland cement mortar and secured with wooden skewers. Structural glaze tile was applied as the inside finish. The floor was insulated with 4" of Styrofoam and tile finished.

you can depend on DOW PLASTICS



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Meat Production Up 3% As Cattle Kill Hits Highest Count in Months

PRODUCTION of meat under federal inspection for the week ended May 15 was more like "normal" as total output for the period outweighed that of the corresponding week of the year before for the first time in

trick, helped some by veal and lamb and mutton, while output of pork had a negative effect on comparative production. Cattle slaughter rose to the highest in the last several months, exceeding that for the previous week

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended May 15, 1954, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
May 15, 1954	356	189.4	133	17.0	818	119.8	271	12.5	339
May 8, 1954	346	184.1	136	16.6	846	120.9	264	12.1	334
May 16, 1953	330	183.9	120	15.2	847	116.9	243	11.2	327

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
May 15, 1954	970	532	230	128	258	146	96	46	14.1	29.9
May 8, 1954	970	532	220	122	252	148	97	46	14.3	30.5
May 16, 1953	986	557	225	127	243	138	96	46	14.2	29.3

four weeks. The U.S. Department of Agriculture estimated output at 339,000,000 lbs., or about 1 per cent more than the 334,000,000 lbs. produced the week before and 4 per cent more than the 327,000,000 lbs. produced in the corresponding period of last year.

Beef, as was expected, turned the

by 3 per cent and last year's by 8 per cent. Hog slaughter dropped to the smallest weekly number so far this year, but the seasonal decline has been slower than last year.

Cattle slaughter for the week numbered 356,000 head compared with 346,000 killed the week before and 330,000 last year. Production of beef

rose to 189,400,000 lbs. from 184,100,000 lbs. the previous week and 183,900,000 lbs. last year.

Slaughter of calves was placed at 133,000 head, down 3,000 from the week before, but numbered 13,000 more than in the same 1953 period. Output of veal totaled 17,000,000 lbs. as against 16,600,000 lbs. produced the week before and 15,200,000 lbs. a year ago.

Hog slaughter worked lower to 818,000 head from 846,000 butchered the preceding week and 847,000 last year. Pork production declined proportionately to 119,800,000 lbs. as against 120,900,000 lbs. the week before, but with hogs averaging heavier in weight than last year, total output was almost 3,000,000 lbs. more than the 116,900,000 lbs. turned out a year ago. Lard output was 29,900,000 lbs. compared with 30,500,000 lbs. the week before and 29,300,000 lbs. last year.

Slaughter of sheep and lambs numbered 271,000 head compared with 264,000 the week previous and 243,000 last year. Production of lamb and mutton totaled 12,500,000, 12,100,000 and 11,200,000 lbs. for the three periods, respectively.

AMI PROVISION STOCKS

Total of all pork meat holdings as of May 15 increased 1 per cent over stocks reported on May 1, according to the American Meat Institute. Total pork stocks at 333,100,000 lbs. compared with 329,100,000 lbs. two weeks earlier. A year ago these holdings were reported at 394,600,000 lbs.

Total lard and rendered pork fat holdings amounted to 59,000,000 lbs. against 59,100,000 lbs. two weeks before and 132,700,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

	May 15 stocks as Percentage of Inventories on	
	May 1 1954	May 16 1953
HAMS:		
Cured, S. P. regular	83	56
Cured, S. P. skinned	116	75
Frozen-for-cure, regular	92	91
Frozen-for-cure, skinned	92	91
Total hams	101	82
PICNICS:		
Cured, S. P.	110	57
Frozen-for-cure	98	58
Total picnics	101	58
BELLIES:		
Cured, S. P.	118	115
Cured, S. P. & D. C.	98	56
Total bellies	101	94
FAT BACKS:		
D. S. CURED	109	103
OTHER CURED AND FROZEN-FOR-CURE		
Total other	103	126
BARRELED PORK		
FRESH FROZEN	100	37
Loins, shoulder butts and spareribs	100	52
All other	101	85
TOT. ALL PORK MEATS	101	84
RENDERED PORK FATS	88	85
LARD	100	44

CUTTING VALUES ON THE LIGHTER WEIGHT HOGS WORSE

(Chicago costs and credits, first two days of the week)

Higher quotations on pork failed to improve cutting margins the past week as rising live costs more than offset the improvement on pork. Heavy hogs, however, showed better cut-out values, while the two lighter classes lost part of the previous week's gain.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lbs.	Value		Per cwt. alive	Pct. live wt.	Price per lbs.	Value		Per cwt. alive	Pct. live wt.	Price per lbs.	Value		Per cwt. alive
		per cwt.	fin. yield				per cwt.	fin. yield				per cwt.	fin. yield	
Skinned hams	12.7	57.6	\$ 7.32	\$10.54	12.7	56.7	\$ 7.20	\$10.08	13.0	53.8	\$ 6.99	\$ 9.84		
Picnics	5.7	35.3	2.01	2.86	5.6	33.6	1.88	2.62	5.4	33.0	1.78	2.54		
Boston butts	4.2	48.6	1.83	2.66	4.1	40.1	1.64	2.32	4.1	40.1	1.64	2.29		
Loins (blade in)	10.1	60.3	6.09	8.80	9.8	56.2	5.51	7.81	9.6	48.4	4.65	6.63		
			\$17.25	\$24.86			\$16.23	\$22.83			\$15.06	\$21.30		
Bellies, S. P.	11.0	52.1	5.73	8.23	9.5	50.8	4.78	6.79	4.9	47.7	1.91	2.71		
Bellies, D. S.					2.1	31.4	.66	.94	8.6	31.4	2.70	3.71		
Fat backs					3.2	13.2	.43	.60	4.6	13.7	.64	.87		
Jowls	1.7	19.9	.34	.50	1.7	19.9	.34	.50	1.9	19.9	.38	.54		
Raw leaf	2.3	18.3	.42	.58	2.2	18.3	.41	.57	2.2	18.3	.41	.57		
P. S. lard, rd. wt.	14.9	17.9	2.67	3.85	18.4	17.9	2.40	3.37	11.6	17.9	2.08	2.85		
			\$ 9.16	\$13.16			\$ 9.02	\$12.77			\$ 8.12	\$11.25		
Spareribs	1.6	45.6	.73	1.05	1.6	39.6	.63	.91	1.6	26.6	.43	.59		
Regular trim.	3.3	23.6	.78	1.11	3.1	23.6	.73	.99	2.9	23.6	.68	.97		
Feet, tails, etc.	2.0	14.8	.30	.43	2.0	14.8	.30	.42	2.0	14.8	.30	.42		
Offal & misc.			.80	1.15			.80	1.14			.80	1.13		
TOTAL YIELD														
& VALUE	69.5		\$29.02	\$41.76	71.0		\$27.71	\$39.06	71.5		\$25.39	\$35.66		
			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Cost of hogs			\$27.63				\$27.40				\$26.50			
Condemnation loss			.13				.13				.13			
Handling and overhead			1.57				1.63				1.51			
TOTAL COST PER CWT.			29.63				29.18				28.23			
TOTAL VALUE			29.02				27.71				25.39			
Cutting margin			—\$.61				—\$.47				—\$.24			
Margin last week			—\$.51				—1.15				—2.96			

April 30 Meat Holdings 20% Under Month Before, 32% Below Average

EXCEPT for a few items, there was a general movement of meats out of cold storage in April as the total volume by the end of the month dropped about 20 per cent to 697,122,000 lbs. from 838,161,000 lbs. at

40 per cent under the 217,500,000 lbs. a year earlier, but were only a trifle below average.

April 30 pork holdings of 412,456,000 lbs. were only 2 per cent less than 418,283,000 lbs. a month be-

average of 10,860,000 lbs.

April 30 veal holdings showed a moderate drop to 12,732,000 lbs. from 13,678,000 lbs. at the end of March. They declined about 40 per cent from the 17,391,000 lbs. reported a year earlier but were above the 11,179,000-lb. average.

Stocks of miscellaneous meats (offal), at 46,874,000 lbs., were down from all other dates compared. March 31 holdings totaled 49,284,000 lbs., April 30, 1953, 58,250,000 lbs. and the average, 57,350,000 lbs.

Stocks of canned meat and meat products totaled 54,386,000 lbs. on April 30 compared with 54,072,000 lbs. a month before, 62,239,000 lbs. a year earlier and the five-year average of 49,526,000 lbs.

April 30 holdings of sausage room products declined to 13,521,000 lbs. from 14,178,000 lbs. a month before, 17,784,000 lbs. a year earlier and 15,361,000 lbs. the average for the date.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended May 15, with comparisons:

	Week May 15	Previous Week	Cor. Week 1953
Cured meats, pounds	8,617,000	8,370,000	2,986,000
Fresh meats, pounds	17,689,000	31,152,000	20,892,000
Lard pounds	3,627,000	3,518,000	2,804,000

U. S. COLD STORAGE STOCKS, APRIL 30, 1954

	Apr. 30 1954	Apr. 30 1953	Mar. 31 1954	5-yr. av. 1940-53
1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, frozen	139,588	205,442	162,966	142,327
Beef, in cure and cured	8,839	12,058	9,718	11,161
Total beef	148,527	217,500	172,684	153,488
Pork, frozen	282,503	354,403	279,221	395,655
Pork, D.S. in cure and cured	35,955	41,056	32,602	50,539
Pork, S.P. in cure and cured	93,998	142,566	106,490	174,496
Total pork	412,456	538,025	418,283	620,690
Lamb and Mutton, frozen	8,626	17,493	9,445	10,860
Veal, frozen	12,732	17,391	13,678	11,179
All offal	46,874	58,250	49,284	57,350
Canned meat and meat products	54,386	62,239	54,072	49,526
Sausage room products	13,521	17,784	14,178	15,361

The Government holds in cold storage, outside of processors' hands 22,320,000 lbs. of beef, and 11,534,000 lbs. of pork.

the close of March, according to the U.S. Department of Agriculture. Total stocks on April 30 were also 23 per cent under the 866,443,000 lbs. in cold storage at the close of April, 1953, and 32 per cent less than the five-year, 1949-53 average of 918,454,000 lbs. for the date.

Beef stocks declined 16 per cent to 148,527,000 lbs. from 172,684,000 lbs. at the close of March and were

fore, but 30 per cent under the 538,025,000 lbs. reported a year earlier and were about 50 per cent under the five-year average of 620,690,000 lbs. for the date.

Inventories of lamb and mutton, at 8,626,000 lbs. on April 30, were down from all the other dates compared, with 9,445,000 lbs. in cold storage on March 31, 17,493,000 lbs. on April 30, 1953 and the five-year

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Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF	
Native steers	May 18, 1954
Prime, 600/700	40 1/2
Choice, 500/700	38 1/2
Choice, 700/800	38 @ 38 1/2
Good, 700/800	36 1/2 @ 37
Commercial cows	28 @ 28 1/2
Can. & cut. cows	25 1/2
Bulls	28

STEER BEEF CUTS

Prime:	
Hindquarter	53.0 @ 56.0
Forequarter	32.0 @ 33.0
Round	45.0 @ 48.0
Trimmed full loin	56.0 @ 60.0
Regular chuck	33.0 @ 36.0
Foreshank	18.0 @ 19.0
Brisket	29.0 @ 31.0
Rib	56.0 @ 58.0
Short plate	15.0 @ 16.0
Flanks (rough)	15.0 @ 17.0
Good:	
Hindquarter	48.0 @ 50.0
Forequarter	30.0 @ 32.0
Round	44.0 @ 48.0
Trimmed full loin	70.0 @ 72.0
Regular chuck	33.0 @ 36.0
Foreshank	18.0 @ 19.0
Brisket	29.0 @ 31.0
Rib	48.0 @ 50.0
Short plate	15.0 @ 16.0
Flanks (rough)	15.0 @ 17.0

Good:	
Round	43.0 @ 44.0
Regular chuck	31.0 @ 33.0
Brisket	28.0 @ 30.0
Rib	43.0 @ 45.0
Loins	58.0 @ 60.0

COW & BULL TENDERLOINS	
3/4 range cows (frozen)	53
3/4 range cows (frozen)	62
4/5 range cows (frozen)	65 @ 66
5/6 range cows (frozen)	80 @ 85
Bulls, 5/6 (frozen)	80 @ 85

BEEF HAM SETS

Knuckles	43
Insides	43
Outsides	40

BEEF PRODUCTS

Tongues, No. 1	29 @ 31
Hearts, regular	18
Livers, selected	26 @ 26 1/2
Livers, regular	21 1/2 @ 22 1/2
Tripes, scalded	7 @ 7 1/2
Tripes, cooked	8 @ 8 1/2
Lips, scalded	10
Lips, unscalded	8
Lungs	7 1/2 @ 8
Melts	7 1/2 @ 8
Udders	5 1/2 @ 6

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	33 @ 40
Veal breads, under 12 oz.	45 @ 51
12 oz. up	55 @ 97
Calf tongues, 1/2 down	24 @ 30
Ox tails, under 3/4 lb.	8 @ 12
Over 3/4 lb.	12 @ 15

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	61 @ 67
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	64 @ 70
Hams, skinned, 16/18 lbs., wrapped	59 @ 66 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	62 @ 68 1/2
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	85 @ 69 1/2
Bacon, fancy square cut, seedless 2 1/4 lbs., wrapped	60 @ 67
Bacon, No. 1 sliced, 1 lb. open-faced layers	73 @ 75

VEAL—SKIN OFF

(Carcass)	
(l.c.l. prices)	
Prime, 80/110	42.00 @ 44.09
Prime, 110/150	41.00 @ 43.00
Choice, 80/110	38.00 @ 40.00
Choice, 110/150	37.00 @ 39.00
Good, 50/80	33.00 @ 36.00
Good, 80/110	36.00 @ 38.00
Good, 110/150	35.00 @ 37.00
Commercial, all wts.	30.00 @ 34.09

CARCASS MUTTON

(l.c.l. prices)	
Choice, 80/110	19
Good, 70/down	17

CARCASS LAMB

(l.c.l. prices)	
Prime, 40/50	48 @ 49
Prime, 50/60	47 @ 48
Choice, 40/50	47 @ 49
Choice, 50/60	46 @ 48
Good, 40/50	44 @ 47

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	26 1/2
Pork trim., guar. 50% lean, bbls.	32 1/2
Pork trim., 80% lean, bbls.	43
Pork trim., 95% lean, bbls.	55
Pork cheek meat, trad., bbls.	40
Pork head meat	28 @ 30
C.C. cow meat, bbls.	35 @ 36
Bull meat, bon'ls. bbls.	37
Beef trimmings, 75/85, bbls.	29 1/2 @ 30
Beef trimmings, 85/90, bbls.	31
Bon'ls chucks, bbls.	34 1/2
Beef, cheek meat, trad., bbls.	25
Beef head meat, bbls.	21
Shank meat, bbls.	36 1/2
Veal trim., bon'ls. bbls.	34 @ 35

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/14	50 @ 60
Hams, skinned, 14/16	57 @ 57 1/2
Pork loins, regular	62 @ 63
Pork loin, boneless, 100's	73
Shoulders, under 16 lbs., 100's	41
Picnics, 4/6 lbs., loose	38 1/2
Picnics, 6/8 lbs., loose	35 @ 35 1/2
Pork livers	18
Boston butts, 4/8 lbs.	46 @ 47
Tenderloins, fresh, 10's	85
Neck bones, bbls.	16 @ 17
Brains, 10's	16
Ears, 30's	19 1/2
Snouts, lean in, 100's	13 @ 14
Feet, s.c., 30's	9 1/2 @ 10

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1 1/4 to 1 1/2 in.	55 @ 65
Domestic rounds, over 1 1/2 in., 140 pack	80 @ 1.10
Export rounds, wide, over 1 1/2 in.	1.40 @ 1.65
Export rounds, medium, 1 1/4 @ 1 1/2	85 @ 1.10
Export rounds, narrow, 1 1/4 in. under	1.00 @ 1.25
No. 1 weans, 24 in. up	12 @ 14
No. 1 weans, 22 in. up	9 @ 12
No. 2 weansands	7 @ 10
Middles, sew., 1 1/2 in.	90 @ 1.25
Middles, select, wide, 2 1/2 in.	1.25 @ 1.65
Middles, extra select, 2 1/2 @ 2 1/2 in.	1.35 @ 2.25
Middles, extra select, 2 1/2 in. & up	2.75 @ 3.25
Beef bungs, exp., No. 1	25 @ 32
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	7 @ 13
10-12 in. wide, flat	9 @ 15
12-15 in. wide, flat	17 @ 24
Pork Casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 20 @ 32 mm.	3.75 @ 4.15
Medium, 32 @ 35 mm.	2.75 @ 3.10
Spec. med., 35 @ 38 mm.	2.00 @ 2.40
Export bungs, 34 in. cut	43 @ 47
Large prime bungs, 34 in. cut	27 @ 40
Medium prime bungs, 34 in. cut	23 @ 30
Small prime bungs	12 @ 19
Middles, 1 per set, cap. off	55 @ 70
Sheen Cas. (per hank):	
26/28 mm.	4.00 @ 4.75
24/26 mm.	4.00 @ 4.65
22/24 mm.	4.00 @ 4.45
20/22 mm.	3.00 @ 3.25
18/20 mm.	1.75 @ 2.25
16/18 mm.	1.25 @ 1.45

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	93 @ 95
Thuringer	45 @ 47
Farmer	76 @ 78
Holsteiner	77 @ 79
B. C. Salami	85 @ 92
Genoa style salami, ch.	90 @ 1.01

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DOMESTIC SAUSAGE

(L.C.L. prices)

Pork sausage, hog cas.	52
Pork sausage, sheep cas.	55 @60 1/2
Frankfurters, sheep cas.	55 @55 1/2
Frankfurters, skinless	44 1/2 @45 1/2
Bologna (ring)	43 1/2 @46
Bologna, artificial cas.	37 1/2 @39 1/2
Smoked liver, hog bungs	43 1/2 @46 1/2
New Eng. lunch, spec.	68 @73
Sausage	39
Polish sausage, smoked	52 1/2 @61
Pickle & Pimiento loaf	38 1/2 @41 1/2
Olive loaf	39 1/2 @44 1/2
Pepper loaf	46 1/2 @61 1/2
Smokie snacks	52 1/2
Smokie links	64 1/2

SPICES

(Basis Chgo., orig. bbls., bags, (bales))

	Whole	Ground
Allspice, prime	73	81
Resifted	77	85
Chili Powder	47	47
Chili Pepper	47	47
Cloves, Zanzibar	75	82
Ginger, Jam., unbl.	40	46
Mace, fancy, Banda	1.50	1.50
West Indies	1.52	1.52
East Indies	1.69	1.69
Mustard flour, fancy	37	37
No. 1	33	33
West India Nutmeg	50	50
Paprika, Spanish	51	51
Pepper, Cayenne	54	54
Red, No. 1	53	53
Pepper, Packers	92	1.02
Malibar	82	91
Black Lampong	82	91

SEEDS AND HERBS

(L.C.L. prices)

	Whole for Sausage	Ground
Caraway seed	27	30
Cominos seed	26	30
Mustard seed, fancy	23	..
Yellow American	17	..
Oregano	37	44
Coriander, Morocco	..	19
Natural No. 1	15	19
Marjoram, French	40	47
Sage, Dalmatian	..	66
No. 1	58	66

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.06
Saltpeter, n. ton, f.o.b. N.Y.	11.25
Bbl. refined gran.	14.00
Small crystals	14.00
Medium crystals	13.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	28.00
f.o.b. warehouse Chgo.	26.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chicago	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.05
Refined standard cane gran., basis	8.65
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	8.10
less 2%	8.10
Dextrose, per cwt.	7.50
L.C.L. ex-warehouse, Chgo.	7.50

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles May 18	San Francisco May 18	No. Portland May 18
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$40.50@42.00	\$41.00@43.00	\$39.00@42.00
600-700 lbs.	40.00@41.00	41.00@42.00	39.00@41.00
Good:			
500-600 lbs.	38.00@40.00	40.00@41.00	38.00@41.00
600-700 lbs.	38.00@38.00	40.00@41.00	37.00@40.00
Commercial:			
350-500 lbs.	35.00@37.00	35.00@38.00	35.00@38.00
COW:			
Commercial, all wts.	27.00@30.00	27.00@33.00	28.00@33.00
Utility, all wts.	26.00@28.00	25.00@30.00	27.00@31.00
FRESH CALF	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	40.00@42.00	39.00@42.00	42.00@44.00
Good:			
200 lbs. down	38.00@41.00	39.00@42.00	39.00@42.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	46.00@48.00	45.00@48.00	48.00@50.00
50-60 lbs.	44.00@46.00	43.00@45.00	None quoted
Choice:			
40-50 lbs.	46.00@48.00	45.00@48.00	48.00@50.00
50-60 lbs.	44.00@46.00	43.00@45.00	None quoted
Good, all wts.	42.00@45.00	42.00@46.00	None quoted
MUTTON (EWE):			
Choice, 70 lbs. down	18.00@22.00	None quoted	15.00@18.00
Good, 70 lbs. down	18.00@22.00	None quoted	15.00@18.00
FRESH PORK CARCASSES:			
	(Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	40.00@42.00	None quoted
120-160 lbs.	43.50@45.00	40.00@42.00	42.00@44.00
LOINS:			
8-10 lbs.	64.00@68.00	64.00@69.00	65.00@69.00
10-12 lbs.	64.00@68.00	64.00@68.00	64.00@68.00
12-16 lbs.	64.00@68.00	64.00@68.00	62.00@66.00
FRESH PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
PICNICS:			
4-8 lbs.	41.00@46.00	47.00@48.00	45.00@50.00
HAMS, Skinned:			
12-16 lbs.	60.00@66.00	65.00@70.00	65.00@70.00
16-18 lbs.	60.00@65.00	63.00@66.50	64.00@69.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	62.00@73.00	71.00@76.00	71.00@78.00
8-10 lbs.	60.00@71.00	70.00@74.00	69.00@76.00
10-12 lbs.	59.00@68.00	None quoted	68.00@74.00
LARD, Refined:			
1-lb. cartons	24.50@25.50	24.00@25.75	22.50@25.00
50-lb. cartons and cans	22.00@24.50	23.50@25.25	None quoted
Tierces	21.50@24.00	22.00@23.50	21.50@24.00

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS

WEDNESDAY, MAY 19, 1954

REGULAR HAMS

Fresh or F.F.A.

	Frozen
8-10	56n
10-12	56n
12-14	55½n
14-16	54n
16-18	51½n
18-20	49½n
20-22	46½n

SKINNED HAMS

Fresh or F.F.A.

	Frozen
10-12	58½
12-14	58
14-16	56½
16-18	53½
18-20	52
20-22	49
22-24	46
24-26	46n
25-30	43
25/up, 2's in. 40½ @ 41	40½

PICNICS

Fresh or F.F.A.

	Frozen
4-6	37½
6-8	34½ @ 34½
8-10	33
10-12	31 @ 31½
12-14	31 @ 31½
8/up, 2's in. 31 @ 31½	30½

OTHER CELLAR CUTS

Fresh or Frozen

	Cured
Square jowls	28n
Jowl butts	22
S. P. jowls	22n

BELLIES

(Square Cut)

Green

	Cured
6-8	52½ @ 53n
8-10	52½ @ 53
10-12	49
12-14	47½
14-16	44
16-18	41½
18-20	40

GR. AMN.

BELLIES

BELLIES

Clear

	Cured
18-20	33n
20-25	33n
25-30	32
30-35	27½
35-40	27½
40-50	24

FAT BACKS

Fresh or Frozen

	Cured
6-8	14½n
8-10	14½n
10-12	15n
12-14	15½
14-16	15½
16-18	17½n
18-20	17½n
20-25	17½n

BARRELED PORK

	Clear Fat Back	60/70	70/80	80/100	100/125
Pork	42n	42n	39n	39n	39n
30/40	44n	44n	44n	44n	44n
40/50	44n	44n	44n	44n	44n
50/60	44n	44n	44n	44n	44n

LARD FUTURES PRICES

FRIDAY, MAY 14, 1954

	Open	High	Low	Close
May 19.45	19.87½	19.45	19.65	
July 18.25	18.32½	17.67½	18.00n	
Spt. 15.85	15.97½	15.52½	15.65	
Oct. 14.77½	14.77½	14.45	14.65	
Nv. 13.75	13.82½	13.60	13.65b	

Sales: 15,400,000 lbs.

Open interest at close Thurs., May 13th: May 255, July 767, Sept. 520, Oct. 265, and Nov. 198 lots.

MONDAY, MAY 17, 1954

	Open	High	Low	Close
May 19.05	19.00	19.00	19.00	
July 17.90	17.95	17.40	17.70b	
Spt. 15.65	15.75	15.25	15.42½	
Oct. 14.50	14.65	14.50	14.40	
Nv. 13.55	13.60	13.15	13.25	

Sales: 19,720,000 lbs.

Open interest at close Fri., May 14th: May 248, July 772, Sept. 521, Oct. 258, and Nov. 196 lots.

TUESDAY, MAY 18, 1954

	Open	High	Low	Close
May 19.80	20.20	19.60	19.75	
July 17.75	18.10	17.70	17.85	
Spt. 15.42½	15.80	15.42½	15.52½	
Oct. 14.50	14.62½	14.30	14.30	
Nv. 13.25	13.57½	13.25	13.45a	

Sales: 14,760,000 lbs.

Open interest at close Mon., May 17th: May 222, July 801, Sept. 517, Oct. 259, and Nov. 195 lots.

WEDNESDAY, MAY 19, 1954

	Open	High	Low	Close
May 19.75	19.75	18.75	18.75	
July 17.80	17.87	17.40	17.55	
Spt. 15.55	15.67	15.27	15.45½n	
Oct. 14.45	14.47	14.15	14.27½n	
Nv. 13.35	13.40	13.25	13.25a	

Sales: 14,220,000 lbs.

Open interest at close Tues., May 18th: May 192, July 780, Sept. 525, Oct. 265, and Nov. 195 lots.

THURSDAY, MAY 20, 1954

	Open	High	Low	Close
July 17.55	17.55	16.82½	16.90	
Spt. 15.40	15.40	14.52½	14.52½	
Oct. 14.17½	14.17½	13.52½	13.55	
Nv. 13.25	13.25	12.55	12.57½	
Dec. 13.00	13.10	12.65	12.70	

Sales: 29,000,000 lbs.

Open interest at close, Wed., May 19th: May 127, July 788, Sept. 526, Oct. 271, and Nov. 195 lots.

STOCKER - FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states during April:

CATTLE AND CALVES

—April—

	1954	1953
Public stockyards	128,311	102,834
Direct	91,107	57,833

Total	217,418	160,667
Jan.-Apr.	826,957	563,212

SHEEP AND LAMBS

Public stockyards	60,804	45,988
Direct	141,068	52,824

Total	201,832	98,822
Jan.-Apr.	762,194	468,900

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$21.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	21.50
Kettle rend., tierces, f.o.b. Chicago	22.50
Leaf, kettle rend., tierces, f.o.b. Chicago	22.50
Lard flakes	24.00
Neutral tierces, f.o.b. Chicago	24.00
Standard shortening* N. & S.	22.50
Hydrogenated shortening, N. & S.	23.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
May 14	19.65n	17.75n	18.75n
May 15	19.65n	17.75n	18.75n
May 17	19.90n	17.87½n	18.87½n
May 18	19.75n	18.00n	19.00n
May 19	18.90n	17.12½a	18.12½n
May 20	18.75n	16.75a	17.75n



DRY PROTECTION on the job

If you work in a dairy, packing house or cannery, you need the protection of this heavy-duty drill apron. Specially treated with Neoprene coating to resist acids, oils and abrasions. Here's a tough, long wearing investment in job comfort.

U. S. NEOPRENE APRON

- heavy duty
- double-coated white Neoprene
- neck loop
- hemmed edges
- Size 33" x 45"
- Size 27" x 35" for women

BUTYLAC BOOT

- resists animal fats and oils
- deep-cleated anti-slip sole
- buff



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Mechanized Smokehouse-Cleaning Saves Meat Processor \$5000

**Oakite Hot-Spray cleaning eliminates
fire hazard, reports plant superintendent**

With great quantities of frankfurters being smoked each week, one processor found walls building up quickly with carbonized grease. There was nothing to do but scrape, scrub and try to keep ahead of the accumulating deposits. Even so, three fires costing processor \$5000, had broken out within a year. Oakite was asked for advice.

The Oakite Technical Service Representative had a well-tested procedure. He recommended the powerful cleaning team of the Oakite Hot-Spray Unit plus Oakite Composition No. 24 detergent. So easy did smokehouse cleaning become with this combination that it was made a standard weekly operation for six smokehouses. Oakite solution, applied with the Oakite Hot-Spray Unit, was allowed to soak in for 5 to 10 minutes, and then simply flushed away along with the soil.

Results: Not one fire in the two years since the Oakite Hot-Spray Unit and detergent were put to work. And the company has thereby eliminated any recurrence of the \$5000 fire loss.

Proving that . . . in industrial cleaning it always pays to consult Oakite.

★ ★ ★

Send for this booklet. It shows how Oakite offers you cleaning results instead of just cleaning materials. Write Oakite Products, Inc., 20A Rector Street, New York 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U. S. and Canada



MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

	May 18, 1954
	Per Cwt.
	Western
Prime, 600/800	\$43.00@45.00
Prime, 800/900	41.00@43.00
Choice, 600/800	40.00@42.00
Choice, 800/900	39.00@40.00
Good, 500/700	37.00@39.00
Steer, commercial	32.00@34.00
Cow, commercial	28.00@32.00
Cow, utility	24.00@28.00

BEEF CUTS

	City
Prime:	
Hindqtrs., 600/800	54.00@60.00
Hindqtrs., 800/900	53.00@55.00
Rounds, flank off	48.00@50.00
Rounds, diamond bone, flank off	48.00@52.00
Short loins, untrim.	82.00@94.00
Short loins, trim.	105.00@120.00
Flanks	18.00@17.00
Ribs (7 bone cut)	58.00@64.00
Arm chucks	36.00@37.00
Briskets	33.00@35.00
Plates	15.00@17.00
Forequarters (Kosher)	40.00@41.00
Arm chucks (Kosher)	42.00@43.00
Briskets (Kosher)	34.00@36.00
Choice:	
Hindqtrs., 600/800	51.00@56.00
Hindqtrs., 800/900	49.00@50.00
Rounds, flank off	47.00@49.00
Rounds, diamond bone, flank off	48.00@50.00
Short loins, untrim.	70.00@80.00
Short loins, trim.	80.00@95.00
Flanks	16.00@17.00
Ribs (7 bone cut)	52.00@58.00
Arm chucks	33.00@35.00
Plates	15.00@17.00
Forequarters (Kosher)	35.00@38.00
Arm chucks (Kosher)	36.00@38.00
Briskets (Kosher)	34.00@36.00

FANCY MEATS

	(L.c.l. prices)	Cwt.
Veal breads, under 6 oz.		\$55.00
6 to 12 oz.		47.00
12 oz. up		95.00
Beef livers, selected		30.00@32.00
Beef kidneys		32.00@34.00
Oxtails, over 1/2 lb.		13.00@14.00

LAMBS

	(L.c.l. prices)	City
Prime, 30/40	\$50.00@52.00	
Prime, 40/45	50.00@53.00	
Prime, 45/55	49.00@52.00	
Choice, 30/40	49.00@51.00	
Choice, 40/45	49.00@53.00	
Choice, 45/55	49.00@51.00	
Good, 30/40	None quoted	
Good, 40/45	None quoted	
Good, 45/55	None quoted	
Prime, 40/45	\$52.00@56.00	Western
Prime, 45/55	52.00@56.00	
Choice, 55/down	52.00@56.00	
Good, all wts.	50.00@54.00	
Utility, all wts.	None quoted	

FRESH PORK CUTS

	(L.c.l. prices)	Western
Pork loins, 8/12	\$67.00@68.00	
Pork loins, 12/16	65.00@66.00	
Hams, sknd., 14/down	60.00@62.00	
Boston butts, 4/8	48.00@50.00	
Spareribs, 3/down	50.00@53.00	
Pork trim., regular	30.00	
Pork trim., spec. 80%	40.00	
Hams, sknd., 14/down	\$63.00@65.00	City
Pork loins, 8/12	68.00@70.00	
Pork loins, 12/16	67.00@69.00	
Picnics, 4/8	43.00@46.00	
Boston butts, 4/8 lbs.	48.00@54.00	
Spareribs, 3/down	53.00@56.00	

VEAL—SKIN OFF

	(L.c.l. prices)	Western
Prime, 80/110	\$42.00@45.00	
Prime, 110/150	40.00@44.00	
Choice, 50/80	30.00@33.00	
Choice, 80/110	38.00@42.00	
Choice, 110/150	35.00@39.00	
Good, 50/80	30.00@33.00	
Good, 80/110	34.00@37.00	
Good, 110/150	32.00@36.00	
Commercial, all wts.	29.00@32.00	

DRESSED HOGS

	(L.c.l. prices)	Cwt.
80 to 95 lbs.	\$42.75@45.75	
95 to 110 lbs.	42.75@45.75	
110 to 125 lbs.	42.75@45.75	
125 to 140 lbs.	42.75@45.75	

BUTCHERS' FAT

	Cwt.
Shop fat	\$2.00
Breast fat	2.75
Inedible suet	3.00
Edible suet	3.00

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, May 19, were reported as follows:

CATTLE:

Steers, ch. & pr.	none rec.
Steers, choice	\$22.50@24.50
Steers, good	20.00@21.50
Steers, com'l	17.50@19.00
Heifers, choice & pr.	22.00@23.50
Heifers, com'l & gd.	16.00@20.50
Cows, com'l & gd.	16.00@17.50
Cows, util. & com'l	13.50@15.00
Cows, can & cut.	11.00@13.00
Bulls, util. & com'l	13.50@17.50
Bulls, good	12.50@13.00

HOGS:

Choice, 190/220	26.50@27.25
Choice, 220/240	26.50@27.25
Good, 240/270	24.50@26.50
Good, 270/300	23.50@24.75
Sows, 400/down	21.00@23.50

LAMBS (Spring):

Gd. & ch.	27.50 only
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SEE PAGE 9

for interesting news on the new Provisioner type face introduced with this issue. It is designed and scientifically tested for today's busy executive who has limited time for important reading.

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BY-PRODUCTS... FATS AND OILS

TALLOW and GREASES

Wednesday, May 19, 1954

Although consumers of inedible fats indicated buying material at lower levels, sellers were persistent in finding steady prices. Producers ideas prevailed and a few scattered trades were consummated. Several tanks of bleachable fancy tallow traded at 7½¢, prime tallow at 7¢, special tallow at 6½¢, and yellow grease at 6½¢, all c.a.f. Chicago. B-white grease was bid at 7¢, and No. 1 tallow at 6½¢, Chicago, but without reported action. Bids of 10¢, delivered East, were in the market for all hog choice white grease, but sellers held ¼¢ higher. Later, in a compromise sale, several tanks of all hog choice white grease sold at 10½¢, c.a.f. East.

On Friday, a tank of yellow grease sold at 6½¢ and a couple of tanks of No. 1 tallow sold at 6½¢, all delivered Chicago. Special tallow was offered steady at 6½¢, but unsold. Another tank of No. 1 tallow sold ½¢ lower at 6½¢, c.a.f. Chicago. Buyers ideas were still 10¢ c.a.f. East, on all hog choice white grease.

Moderate buying for eastern destination developed on Monday, but, the Midwest area was quiet. It was reported that all hog choice white grease sold at 10¢ and 10½¢, c.a.f. East, few tanks involved. A couple of tanks of hard body bleachable fancy tallow sold at 7½¢, delivered East, and regular production bleachable fancy tallow was bid at 7½¢, c.a.f. East.

A fair to good volume of trade took place on Tuesday, and at fractionally lower prices. Bleachable fancy tallow sold at 7¢ and 7½¢, prime tallow at 6½¢, special tallow

at 6½¢, No. 1 tallow at 6½¢, choice white grease (not all hog and 37 titre) at 8¢, B-white grease at 6½¢, and yellow grease at 6½¢ and 6½¢, all c.a.f. Chicago. Original fancy tallow was bid at 7½¢ and 7½¢, delivered East. Continued buying interest for all hog choice white grease was at the 10¢, c.a.f. East. Offerings on edible tallow again were heard at 13¢, Chicago basis.

Midweek action was moderate tradewise and steady prices prevailed. A few tanks of bleachable fancy tallow sold at 7¢, prime tallow at 6½¢, and special tallow at 6½¢, all c.a.f. Chicago. Several tanks of all hog choice white grease sold at 9½¢ and 9½¢, delivered East.

TALLOW: Wednesday's quotations: edible tallow, 13¢; original fancy tallow, 7½¢; bleachable fancy tallow, 7¢; prime tallow, 6½¢; special tallow, 6½¢; No. 1 tallow, 6½¢; and No. 2 tallow, 5½¢.

GREASES: Wednesday's quotations: choice white grease (not all hog), 8¢; B-white grease, 6½¢; yellow grease, 6½¢@6½¢; house grease, 6¢; and brown grease, 5¼¢@5½¢. The all hog choice white grease was quoted at 9½¢@9½¢, c.a.f. East.

U.K. Fats, Oils Output Up

Britain's fats and oils producing potential, reduced during the war year, appears on a comeback, according to a production report on last year's output. It was estimated that the United Kingdom produced about 248,000 short tons of fats and oils last year for an 11 per cent increase over 1952. Reduced demand for industrial oils helped out the need for fats and oils imports last year. About 85 to 90 per cent of Britain's fats and oils needs comes from the outside, mostly from Commonwealth countries.

VEGETABLE OILS

Wednesday, May 19, 1954

The decline in soybeans and the bean oil futures market tended to impart an easier tone in the soybean oil market Monday, but other selections in the vegetable oil market were mostly steady.

May shipment soybean oil sold early at 13½¢, but later declined to trade at 13½¢. There were also reported sales of May and June shipments as low as 13½¢. Confirmed sales of June shipment were at 13½¢ and later at 13½¢. Refiners purchased material at the lower prices, while speculators were in the market at the higher sale levels, according to reports. Most of the activity was confined to the earlier part of the day, as mills firmly held offerings of May and June shipments at 13½¢ throughout the afternoon.

Cottonseed oil sold in the Valley at 14¢ for May shipment, but movement at other locations was lacking. The market in the Southeast was quoted nominally at 14½¢. In Texas, 13½¢ was bid Lubbock basis, while 13½¢ was quoted, Waco basis. Corn oil sold in a light fashion at 14½¢. Peanut oil was somewhat weaker, nominally speaking, at 17½¢. Coconut oil traded at 13½¢ for spot shipment.

Little change was encountered in the soybean oil market Tuesday; however, volume of sales improved to some degree. May shipment sold at 13½¢ and later at 13½¢, June shipment sold at 13½¢ and July shipment brought 13½¢.

The cottonseed oil market was also unchanged, but no improvement was witnessed in respect to volume of sales. May shipment sold in the Valley at 14¢, with unconfirmed

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Provisioner **DAILY MARKET & NEWS SERVICE**

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MARKETS—The market was very slow. Pork was 25¢ down, but lard was 1¢ up.

D.S. MEATS—Two mixed cars 35/40 and 40/50 f.f.s. given American bellies, sold 14½¢ and 14½¢. Car 16/19 basis, Car 8/10 d.s. fat backs, sold on P.T. Car 16/19 basis, Car 8/10 d.s. fat backs, sold 11½¢. Car 16/19 basis, Car 8/10 d.s. fat backs, sold 11½¢. Car 16/19 basis, Car 8/10 d.s. fat backs, sold 11½¢.

SAUSAGE MATERIALS, PORK—Fair interest today in the local job lot market today. Fresh 50% lean trimmings sold at 19½¢ and regular production at 18½¢. Fresh 50% lean trimmings sold at 40½¢ early and are still at 32¢. Fresh blade meat sold generally at 54¢, with a few sales reported as high as 55¢. In job lot fresh 50% lean trimmings sold at 18½¢. Part truck Car fresh 50% lean trimmings, boxed, preferred brand, reported sold at 42½¢ c.f. Chicago. Car frozen, Car frozen at 52¢. Car frozen, Car frozen at 52¢. Car frozen, Car frozen at 52¢.

ALL QUOTATIONS CARLOT BASIS, CHICAGO PRICE ZONE, LOOSE BASIS UNLESS OTHERWISE SPECIFIED AND REPRESENT MARKET CONDITIONS AT THE END OF THE TRADING DAY.

REGULAR HAMS		BELLIES		BONELESS PROCESSING BEEF	
Weight	Price	Weight	Price	Weight	Price
9/10	47½¢	12/16	34	Carrot	25½¢
1/12	47½¢	10/12	33½	Cow Meat	41¢
				Beef Chunks	41¢
				Trimmed	42¢
				Shank Meat	41
				Inside	49

FRESH PORK CUTS		SAUSAGE MATERIALS	
Weight	Price	Weight	Price
40% @ 41	37½¢	18/18½	Reg. Trimmings
38½ @ 39	37½¢	19½	Quar. 50% lean
27½	37½¢	40/41	Sol. 50% lean
26	37½¢	41	Ex. 50% lean
25	37½¢	42	Neck Bone Trimmings
24	37½¢	43	Blade Meat
23	37½¢	44	Skinned Joints
22	37½¢		
21	37½¢		
20	37½¢		
19	37½¢		
18	37½¢		
17	37½¢		
16	37½¢		
15	37½¢		
14	37½¢		
13	37½¢		
12	37½¢		
11	37½¢		
10	37½¢		
9	37½¢		
8	37½¢		
7	37½¢		
6	37½¢		
5	37½¢		
4	37½¢		
3	37½¢		
2	37½¢		
1	37½¢		

PORK—VARIETY MEATS	
Weight	Price
54	21½¢
55	21½¢
56	21½¢
57	21½¢
58	21½¢
59	21½¢
60	21½¢
61	21½¢
62	21½¢
63	21½¢
64	21½¢
65	21½¢
66	21½¢
67	21½¢
68	21½¢
69	21½¢
70	21½¢
71	21½¢
72	21½¢
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89	21½¢
90	21½¢
91	21½¢
92	21½¢
93	21½¢
94	21½¢
95	21½¢
96	21½¢
97	21½¢
98	21½¢
99	21½¢
100	21½¢

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trading in Texas at 13 $\frac{1}{2}$ c. Offerings around Lubbock were scarce, but bids were heard at 13 $\frac{1}{2}$ c. Corn oil sold at 14 $\frac{1}{2}$ c, but some sources later pegged the market lower at 14 $\frac{1}{4}$ c. Peanut oil was quoted at 17 $\frac{3}{4}$ c early, but later trading was reported at 17 $\frac{1}{4}$ c. Coconut oil was offered at 13 $\frac{3}{4}$ c and untraded.

Only minor price adjustments were encountered in the vegetable market at midweek. Soybean oil sold at the previous day's levels. May shipment sold at 13 $\frac{1}{2}$ c, while June shipment brought 13 $\frac{3}{4}$ c with additional buying interest at that level. Volume of sales was considered fair, with refiner purchases stepped up in comparison with their interest earlier in the week.

Cottonseed oil sold at 14c in the Valley, with later offerings priced at 14 $\frac{1}{2}$ c. In Texas, 13 $\frac{3}{4}$ c was paid, basis Lubbock, and other trading was reported at 13 $\frac{1}{2}$ c, basis Waco, with additional material offered at 14c. Corn oil sold at 14 $\frac{1}{2}$ c and was later offered at that level. Peanut oil was nominal at 17 $\frac{1}{4}$ c, and the coconut oil market declined to 13 $\frac{1}{2}$ c, also nominal.

CORN OIL:—Traded light throughout week at 14 $\frac{1}{2}$ c, unchanged from previous week.

SOYBEAN OIL:—Sold at steady

levels with last midweek's quotations.

PEANUT OIL:—Sales Tuesday at 17 $\frac{1}{4}$ c, off $\frac{3}{4}$ c from preceding week.

COCONUT OIL:—After sales earlier in week at 13 $\frac{1}{2}$ c, market nominal at midweek at that level.

COTTONSEED OIL:—Mostly unchanged, but midweek trading in Texas at 13 $\frac{3}{4}$ c, Waco basis.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, MAY 14, 1954						
	Open	High	Low	Close	Prev. Close	
May	16.40b	16.20b	16.45b	
July	16.20	16.10	16.15b	
Sept.	14.20b	14.13b	14.24b	
Oct.	13.98b	13.80b	13.95b	
Dec.	13.99b	13.81b	13.90b	
Jan.	13.90a	13.75a	13.90a	
Mar.	13.98b	13.90	13.96b	

Sales: 71 lots.

MONDAY, MAY 17, 1954						
	Open	High	Low	Close	Prev. Close	
July	16.05b	16.15	15.90	15.96b	16.10	
Sept.	14.06b	14.30	14.05	14.07b	14.13b	
Oct.	13.75b	13.90	13.82	13.75b	13.80b	
Dec.	13.75b	13.76	13.75	13.73b	13.81b	
Jan.	13.75a	13.73a	13.75a	
Mar.	13.70b	13.77b	13.90	
May	13.75a	13.75a	

Sales: 46 lots.

TUESDAY, MAY 18, 1954						
	Open	High	Low	Close	Prev. Close	
July	15.95b	16.16	16.00	16.15b	15.96b	
Sept.	14.05b	14.30	14.20	14.30	14.07b	
Oct.	13.70b	13.95b	13.75b	
Dec.	13.70b	13.80	13.80	13.95b	13.73b	
Jan.	13.70a	13.95a	13.73a	
Mar.	13.70b	13.99	13.99	13.99	13.77b	
May	13.75a	13.95a	13.75a	

Sales: 23 lots.

WEDNESDAY, MAY 19, 1954						
	Open	High	Low	Close	Prev. Close	
July	16.10b	16.30	16.20	16.24	16.15b	
Sept.	14.20b	14.58	14.40	14.54b	14.30	
Oct.	13.90b	14.35b	13.95b	
Dec.	14.05b	14.40	14.15	14.32b	13.95b	
Jan.	14.05a	14.32a	13.95a	
Mar.	13.95b	14.40	14.25	14.36b	13.99	
May	13.95a	14.36a	13.95a	

Sales: 42 lots.

BY-PRODUCTS MARKETS

Blood

Wednesday, May 19, 1954

Unground, per unit of ammonia (bulk)	Unit Ammonia
.....	*8.50

Digester Feed Tankage Material

Wet rendered, unground, loose	
Low test	*9.50@7.75a
High test	*9.25@9.50a
Liquid stick tank cars	4.50@5.00

Packinghouse Feeds

Carlots, per ton	
50% meat, bone scraps, bagged	\$115.00@120.00
50% meat, bone scraps, bulk	110.00@117.50
55% meat scraps, bulk	129.00
60% digester tankage, bulk	115.00
60% digester tankage, bagged	120.00@122.50
60% blood meal, bagged	160.00
80% standard steamed bone meal, bagged (spec. prep.)	80.00
60% steamed bone meal, bagged	75.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	6.25
Hoof meal, per unit ammonia	6.75@7.00

Dry Rendered Tankage

Low test	Per unit Protein
.....	*2.05@2.10
High test	*2.05@2.10

Gelatin and Glue Stocks

Calf trimmings (limed)	Per cwt.
.....	\$1.35@ 1.50
Hide trimmings (green salted)	6.00@ 7.00
Cattle jaws, scraps and knuckles, per ton	55.00@57.50
Pig skin scraps and trimmings, per lb.	9 $\frac{1}{2}$ @ 10

Animal Hair

Winter coil dried, per ton	*110.00@115.00
Summer coil dried, per ton	45.00@ 55.00
Cattle switches, per piece	8 $\frac{1}{2}$ @ 6
Winter processed, gray, lb.	14@ 16
Summer processed, gray, lb.	6 @ 8

n—nominal. a—asked.
*Quoted delivered basis.



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when installed over doorways, chutes and conveyor tracks will prevent flies from entering building or clinging to carcasses from Slaughter House to Cooler.



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RIVER GROVE, ILL.

HIDES AND SKINS

Most selections on the hide list trade $\frac{1}{2}$ c off from last week's prices—Small packer and country hide markets mostly unchanged and dull—Calfskins trade higher early in week—Sheepskin market generally improved, pricewise.

CHICAGO

PACKER HIDES: The soft undertone in the hide market at the close of last week carried over into this week, as most selections on the hide list were bid $\frac{1}{2}$ c lower. Heavy native cows, however, were bid steady. General offerings lists were not made available and no actual sales were confirmed up to midafternoon, Monday. Later in the day, a car, about 1,000 pieces, of St. Paul heavy native cows sold at 15c.

Buying interest at lower levels extended into Tuesday's activity and a good volume of hides moved $\frac{1}{2}$ c under last week's prices. About 10,000 heavy native steers sold at 12c for Rivers and 12 $\frac{1}{2}$ c for northern production. Some 2,500 branded steers traded at 10c for Colorados and 10 $\frac{1}{2}$ c for butts. About 10,000 light native cows sold at 15 $\frac{1}{2}$ c and 16c, production points considered.

Branded cows were also traded, and 11,000 sold for 12c for northerns and 13c for southwesterns, the latter price actually steady for those points. Light native steers proved difficult to move as bids were generally lacking. Heavy native cows were also untraded throughout the day. In late activity, about 3,300 ex-light native steers sold at 17 $\frac{1}{2}$ c.

Activity was limited at midweek in the big packer hide market and the only trading early was 1,200 heavy native cows at 14 $\frac{1}{2}$ c for Albert Lea production. River heavy native cows were rumored to have sold at 14c. About 1,700 Colorado steers sold at 10c for May salting and 9 $\frac{1}{2}$ c for

Aprils. A large outside independent packer sold 1,600 butt-branded steers at 10 $\frac{1}{2}$ c and 2,900 Colorados at 10c.

SMALL PACKER AND COUNTRY HIDES: Tanners were not anxiously pursuing small packer hides this week and apparently were awaiting further price adjustments in the big packer hide market before making an active entry in the small packer market. A car or two of 50-lb. average sold at 13 $\frac{1}{2}$ c, in the Midwest, selected, with 48@50 and 46@48-lb. average reported sold at 14c. The 60-lb. average was offered at 10 $\frac{1}{2}$ c without activity. There was buying interest for Southwestern lighter average hides, 40@42-lb., at 14 $\frac{1}{2}$ c, but sales were lacking at that level. The country hide market was dull and nominal.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ending May 19, 1954	Previous Week	Cor. Week 1953
Nat. steers...12 $\frac{1}{2}$ @15n	11 $\frac{1}{2}$ @14n	16	@19
Hvy. Tex. steers	10 $\frac{1}{2}$	10 $\frac{1}{2}$	14 @14 $\frac{1}{2}$
Butt br. steers	10 $\frac{1}{2}$	10 $\frac{1}{2}$	14
Col. steers...	10	10	13 $\frac{1}{2}$
Ex. light Tex. steers	13 $\frac{1}{2}$ n	14n	22n
Br. cows...12 @13n	11 $\frac{1}{2}$ @12	17	@17 $\frac{1}{2}$ n
Hy. nat. cows	14 @14 $\frac{1}{2}$	12 @12 $\frac{1}{2}$	17 $\frac{1}{2}$ @18 $\frac{1}{2}$ n
Lt. nat. cows	15 $\frac{1}{2}$ @16n	14 $\frac{1}{2}$ @16	10 $\frac{1}{2}$
Nat. bulls...10 $\frac{1}{2}$ @11n	10 $\frac{1}{2}$ @11n	12	@12 $\frac{1}{2}$
Br. bulls...9 $\frac{1}{2}$ @10n	9 $\frac{1}{2}$ @10n	11	@11 $\frac{1}{2}$
Calfskins, under	10 $\frac{1}{2}$ n	47 $\frac{1}{2}$ n	57 $\frac{1}{2}$ n
Nor. 10/15	47 $\frac{1}{2}$ n	47 $\frac{1}{2}$ n	53 $\frac{1}{2}$ n
10/down	47 $\frac{1}{2}$ n	47 $\frac{1}{2}$ n	53 $\frac{1}{2}$ n
Kips, Nor.	30n	30n	40n
Nat. 15/25	30n	30n	40n
Kips, Nor.	27 $\frac{1}{2}$ n	27 $\frac{1}{2}$ n	37 $\frac{1}{2}$ n
Br., 15/25	27 $\frac{1}{2}$ n	27 $\frac{1}{2}$ n	37 $\frac{1}{2}$ n

SMALL PACKER HIDES			
STEERS AND COWS:			
60 lbs. and over	10 $\frac{1}{2}$ n	10 $\frac{1}{2}$ n	14 $\frac{1}{2}$ @15n
50 lbs.	13 $\frac{1}{2}$ n	13 $\frac{1}{2}$ n	15 $\frac{1}{2}$ @16n

SMALL PACKER SKINS			
Calfskins, under	25n	25n	38n
15 lbs.	17@18n	15@16n	28@29n
Kips, 15/30	1.25@1.35n	1.25@1.35n	1.50n
Slunks, reg.	25@35n	25@35n	30@35
Slunks, hairless	25@35n	25@35n	30@35

SHEEPSKINS			
Packer shearlings	No. 1 1.05@1.75	1.00@1.65	2.40n
Dry Pelts	27@28	28n	29
Horsehides, untr.	10.75n	10.50@11.00n	11.00@11.50

CALFSKINS AND KIPSKINS: Last week, Fort Worth kip was reported sold at 30c. This price should have read 26c, about 3,000 pieces involved. This week, about 2,000 calf sold at 47 $\frac{1}{2}$ c for Chicago heavy and light skins and St. Paul lights. St. Louis heavies and Rivers, all-weights, brought 45c.

SHEEPSKINS: Some improvement in this category, pricewise this week, mostly on shearlings. A mixed car of No. 1 and No. 2 shearlings sold at 1.75 and 1.25, and another mixed car sold at 1.65 and 1.25. The No. 3 shearlings were quoted nominally at .80, with reported sales at .90, and some as low as .75. Fall clips were held at 2.75, but buying interest was too thin to encourage trading. Dry pelts sold at 27c and 28c. Pickled skins sold at 9.50 for mixed lots.

N. Y. HIDE FUTURES

FRIDAY, MAY 14, 1954				
	Open	High	Low	Close
July	15.65b	15.70	15.65	15.65
Oct.	16.25b	16.31	16.24	16.25
Jan.	16.68b	16.75	16.66	16.65b
Apr.	16.90b	15.89	15.85	15.85
July	17.10b	17.10b	17.03b	17.03b
Oct.	17.28b	17.28b	17.20b	17.20b
Sales: 72 lots.				

MONDAY, MAY 17, 1954				
July	15.55b	15.55	15.60b	15.60b
Oct.	16.20b	16.20	16.25b	16.25b
Jan.	16.60b	16.60	16.62b	16.62b
Apr.	16.70b	16.70	16.85b-17.00b	16.85b-17.00b
July	16.90b	16.90	17.05b	17.05b
Oct.	17.08b	17.08	17.22b	17.22b
Sales: None.				

TUESDAY, MAY 18, 1954				
July	15.55b	15.75	15.65	15.68b
Oct.	16.35	16.35	16.25	16.33
Jan.	16.70b	16.75	16.74	16.72b
Apr.	16.90b	16.95	16.94	16.95
July	17.10b	17.10	17.17b	17.17b
Oct.	17.30b	17.30	17.35b	17.35b
Sales: 33 lots.				

WEDNESDAY, MAY 19, 1954				
July	15.62b	15.65	15.44	15.48b
Oct.	16.23b	16.20	16.06	16.11
Jan.	16.63b	16.61	16.53	16.50b
Apr.	16.85b	16.89	16.89	16.84b
July	17.10b	17.09	17.00	17.08b
Oct.	17.25b	17.25	17.28b	17.28b
Sales: 60 lots.				

THURSDAY, MAY 20, 1954				
July	15.40b	15.53	15.44	15.53
Oct.	16.03b	16.10	16.05	16.13b
Jan.	16.50b	16.67	16.57	16.62b
Apr.	16.70b	16.70	16.70	16.82b
July	16.90b	16.90	17.05b	17.05b
Oct.	17.23	17.23	17.23	17.28b
Sales: 43 lots.				

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Week's Closing Markets

PHILADELPHIA FRESH MEATS

Tuesday, May 18, 1954
WESTERN DRESSED

BEEF (STEER)	Cwt.
Prime, 600/800	None quoted
Choice, 500/700	\$42.00@43.50
Choice, 700/900	40.50@42.50
Good, 500/700	38.50@40.50
Commercial, 350/700	33.75@35.75

COW:	
Commercial, 350/700	30.00@32.75
Utility, all wts.	27.50@30.00

VEAL (SKIN OFF):	
Choice, 50/80	None quoted
Choice, 80/110	39.00@42.00
Choice, 110/150	40.00@43.00
Good, 50/80	35.00@37.00
Good, 80/110	36.00@38.00
Good, 110/150	36.00@38.00
Commercial, all wts.	32.00@35.00

LAMB (Spring):	
Choice & prime, 30/45	57.00@59.00
Choice & prime, 45/55	54.00@59.00
(Aged):	
Prime, 30/50	53.00@55.00
Prime, 50/60	48.00@53.00
Choice, 30/50	43.00@55.00
Choice, 50/60	48.00@53.00
Good, all wts.	48.00@52.00
Utility, all wts.	40.00@44.00

MUTTON (EWE):	
Choice, 70/down	20.00@23.00
Good, 70/down	18.00@20.00

PORK CUTS—CHOICE LOINS:	
(Boneless included) 8-10	67.00@69.00
(Boneless included) 10-12	67.00@69.00
(Boneless included) 12-16	65.00@68.00
Butts, Boston style, 4-8	49.00@51.00
SPARERIBS, 2 lbs. down	50.00@52.00

LOCALLY DRESSED

STEER BEEF CUTS:	PRICE	Choice
Hindqtrs., 600/800	\$54.00@58.00	\$51.00@53.00
Hindqtrs., 800/900	53.00@56.00	50.00@51.00
Round, no flank	48.00@52.00	45.00@48.00
Hip rd., with flank	45.00@50.00	47.00@50.00
Full loin, untrim.	58.00@62.00	52.00@55.00
Rib (7 bone)	60.00@64.00	51.00@55.00
Arm Chuck	34.00@37.00	34.00@37.00
Brisket	31.00@35.00	31.00@35.00
Short plates	13.00@16.00	13.00@16.00

CORN-HOG RATIO

The corn-hog ration for barrows and gilts at Chicago for the week ended May 15, 1954, was 16.6 according to a report by the U. S. Department of Agriculture. This ratio compared with the 16.7 ratio reported for the preceding week and 15.3 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.584 per bu. in the week ended May 15, 1954, \$1.575 per bu. in the previous week and \$1.609 per bu. for the same period a year earlier.

Wholesale Price Indexes

Wholesale prices indexes compiled by the Bureau of Labor Statistics for the week ended May 11 showed meats at 99.1 per cent, the highest in weeks and 2.6 per cent above the week before on the basis of the 1947-49 average of 100 per cent for the period. Last year around this time meats were at 92.7. Slight gains were recorded on livestock and related products and also were recorded on fats and oils.

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$28.00; average, \$25.00. Provision prices were quoted as follows: Under 12 pork loins, 62 nominal; 10/14 green skinned hams, 57½@58½; Boston butts, 43½; 16/down pork shoulders, 39 nominal; 3/down spareribs, 47; 8/12 fat backs, 14½@14¾; regular pork trimmings, 27; 18/20 DS bellies, 33 nominal; 4/6 green picnics, 37; 8/up green picnics, 31@31¼.

P.S. loose lard was quoted at 16.75 asked and P.S. lard in tierces at 18.75 nominal.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: July 16.25-27; Sept. 14.72b-77a; Oct. 14.45; Dec. 14.40; Jan. 14.35n; Mar. 14.41; and May 14.40n.

Sales: 73 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 15, 1954, totaled 6,463,000 lbs.; previous week, 6,648,000 lbs.; 1954 to date, 106,991,000 lbs.; same period, 1953, 100,607,000 lbs.

Shipments for week ended May 15, 1954, totaled 4,188,000 lbs.; previous week, 3,993,000 lbs.; corresponding week, 1953, 3,708,000 lbs.; this year to date, 84,411,000 lbs.; corresponding week, 1953, 73,702,000 lbs.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia during March, two months, 1954 with comparison as reported by USDA, (00's omitted):

State	Cattle	Calves	Hogs	Sheep
Ala.	18.0	16.0	7.1	2.8
Fla.	29.0	18.0	6.3	4.0
Ga.	35.0	28.0	11.8	6.6
Total	82.0	62.0	25.2	13.4
1954	246,000	75,500	786,000	100
1953	177,400	42,600	888,000	300

CHICAGO PROV. STOCKS

Lard inventories in Chicago on May 15, amounted to 13,678,187 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 13,924,375 lbs. of product in store on April 30, and far less than the 106,516,193 lbs. a year earlier. Total bellies amounted to 5,837,222 lbs., as against 5,209,402 lbs. on April 15 and 5,461,811 lbs. a year earlier. Chicago provision items appear below:

	May 15, '54, lbs.	Apr. 30, '54, lbs.	May 15, '54, lbs.
P.S. lard (a)...	9,902,950	10,162,980	80,803,130
P.S. lard (b)...	9,238,442
Dry rendered lard (a)....	1,753,900	1,340,655	8,320,437
Dry rendered lard (b)....	13,886	1,908,069
Other lard....	2,021,268	2,406,854	6,246,115
TOTAL LARD 13,678,187	13,924,375	106,516,193	
D.S. Cl. bellies (contr.)....	36,400	44,100	82,100
D.S. Cl. bellies (other)....	5,800,822	5,165,302	5,397,711
TOTAL D.S. Cl. BELLIES	5,837,222	5,209,402	5,461,811
(a) Made since Oct. 1, 1953. (b) Made previous to Oct. 1, 1953.			

EASTERN BY-PRODUCTS MARKETS

New York, May 19, 1954
Dried blood was quoted Wednesday at \$9 per unit of ammonia. Low test wet rendered tankage was listed at \$8.50 per unit of ammonia and dry rendered tankage was quoted at \$2 per protein unit.

VEGETABLE OILS

Wednesday, May 19, 1954	
Crude cottonseed oil, carlots, f.o.b. mills	14pd
Valley	14½n
Southeast	14½n
Texas	13¾@13¾pd
Corn oil in tanks, f.o.b. mills	14½pd
Peanut oil, f.o.b. Southern mills	17½n
Soybean oil, Decatur	13¾pd
Coconut oil, f.o.b. Pacific Coast	13½n
Cottonseed foots.	
Midwest and West Coast	1¾n
East	1¾n

OLEOMARGARINE

Wednesday, May 19, 1954	
White domestic vegetable	28
Yellow quarters	28
Milk churned pastry	27
Water churned pastry	26

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	12½@15
Extra oleo oil (drums)	18½@19

pd—paid, n—nominal, a—asked, b—bid.

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LIVESTOCK MARKETS... Weekly Review

Early Lamb Crop Doing Well In Most Sections

Early lambs were generally in good condition on May 1, according to the Crop Reporting Board. The early lamb crop made good progress despite the slow growth of new feed in some sections. Pasture prospects brightened as rains brought relief to Texas, the Southeastern States, and Missouri. However, cool weather slowed growth of new grass in the Pacific Northwest.

The California and Arizona early lamb crops developed very well on excellent pasture and range feed. Much supplemental feeding was required in Texas. Even so, the movement of spring lambs and old crop lambs has been earlier than usual. In the Pacific Northwest, lambs are in generally good condition but will need new feed to maintain continued development. In Missouri and the Southeastern states, the condition of early lambs is good, but pasture feed has been limited.

Weather conditions during April were favorable for development of pasture and range feed in all areas except the Pacific Northwest and Texas. California range and pasture condition is considerably above average. Feed supplies in Texas remain short. Although recent rainfall brought on new green feed in the main sheep country, the improvement will be temporary without continued timely rains. In the Pacific Northwest, pasture growth has been slow due to cool, dry weather. In the Southeastern states and Missouri, weather has been favorable during April, and pastures, which were slow in starting due to drought conditions, are now generally furnishing ample feed.

Marketings of early lambs from Arizona are about complete, but still

continue at a heavy rate from California. In Texas, marketings of spring lambs and yearlings have been larger than a year ago, with a large proportion going as stocker and feeders. Marketings in Missouri and the Southeastern states except Tennessee will be later than last year. In the Pacific Northwest, marketings are expected to start about the usual time provided new feed develops soon.

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughter under federal inspection during March 1954, compared with February 1954, and March 1953 is shown below:

	Mar. 1954 Per- cent	Feb. 1954 Per- cent	Mar. 1953 Per- cent
Cattle:			
Steers	54.6	51.7	61.7
Heifers	14.0	15.4	11.8
Cows	29.1	30.7	23.7
Cows & heifers	43.1	46.1	35.5
Bulls & stags	2.3	2.2	2.8
Total ²	100.0	100.0	100.0
Canners & Cutters ³	12.9	14.7	11.5
Hogs:			
Sows	4.2	3.4	4.2
Barrows & gilts	95.2	96.2	95.3
Stags & boars5	.4	.5
Total ²	100.0	100.0	100.0
Sheep and lambs:			
Lambs & yearlings	95.8	96.5	96.7
Sheep	4.2	3.5	3.3
Total ²	100.0	100.0	100.0

†Based on reports from packers.

²Totals based on rounded numbers.

³Included in cattle classification.

World Sheep Numbers Up

In the sixth consecutive year of increases, world sheep numbers reached a total of about 841,000,000 head by the start of 1954, the Foreign Agricultural Service has established. This was about 2 per cent more than the 827,000,000 at the start of 1953 and 17 per cent above the January 1946-50 average. The 1953 increase in sheep numbers was 13,000,000 head compared with 18,000,000 the year before. The world sheep count rose on all continents except in North America.

See Sharp Rise in Iowa, Illinois Fall Hog Marketing

Iowa and Northern Illinois farmers will sell fewer hogs in the next two to three months than they did a year ago, a survey of nearly 600 farmers in the area reveals. On the other hand, considerably more hogs will be sold during fall and winter this year than in the corresponding period a year ago.

The farms surveyed represent an area in which one-third of all hogs in the United States are produced. This second report on hog marketing intentions is based on a quarterly survey conducted by Iowa State College in cooperation with the Chicago Union Stock Yards. The project was initiated and financed by the Chicago Stock Yards company.

Projected marketings—based on pigs born, sows bred and stated breeding intentions—indicate that May, June and July sales of barrows and gilts from Iowa and Northern Illinois farms probably will be about one-fourth below a year earlier.

August sales of barrows and gilts will be in line with a year ago. The Chicago Stock Yards survey indicated that these sales will be augmented by sharply higher sales of packing sows in July and August, the result of increased spring farrowings.

Hog marketings in the last four months of 1954 will be up sharply—probably by 30 per cent. The increased marketings will continue into early 1955.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in April, 1954, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Receipts	24,922	6,609	6,684	31,867
Shipments	15,757	2,419	2,234	27,119
Local slaughter ..	9,165	4,190	4,450	4,748



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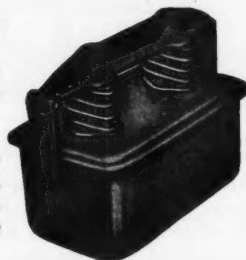
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LIVESTOCK PRICES AT FIVE MARKETS

Livestock prices at five western markets on Tuesday, May 18, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul*

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$26.75-27.25	None rec.	None rec.	None rec.	None rec.
160-180 lbs.	\$27.25-27.50	\$25.00-27.75	None rec.	\$24.50-26.75	\$26.75-27.25
180-200 lbs.	\$27.25-27.60	\$27.25-28.25	\$26.85-27.35	\$26.75-27.50	\$27.50-28.00
200-220 lbs.	\$27.25-27.60	\$27.50-28.25	\$26.85-27.35	\$26.75-27.50	\$26.00-27.50
220-240 lbs.	\$27.00-27.50	\$26.00-28.10	\$26.50-27.35	\$26.75-27.50	\$26.00-27.50
240-270 lbs.	\$26.25-27.10	\$26.00-27.35	\$25.50-27.00	\$25.00-27.00	\$25.75-27.00
270-300 lbs.	\$25.25-26.25	\$25.00-26.25	None rec.	\$24.00-25.25	\$25.00-26.00
300-330 lbs.	None rec.	\$24.25-25.25	None rec.	\$22.75-24.25	\$23.50-25.00
330-360 lbs.	None rec.	\$23.25-24.50	None rec.	\$22.75-24.25	\$23.00-24.50

Medium:

160-220 lbs.	None rec.	None rec.	None rec.	\$22.00-26.00	None rec.
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SOVS:

Choice:

270-330 lbs.	\$23.00-23.25	None rec.	\$22.50-23.25	\$22.50-24.00	\$23.00-24.50
330-360 lbs.	\$23.00-23.25	\$23.25-24.00	\$22.50-23.00	\$22.50-24.00	\$23.00-24.00
360-400 lbs.	\$22.50-23.25	\$22.50-23.50	\$22.25-23.00	\$22.50-24.00	\$22.50-23.50
400-450 lbs.	\$22.00-22.75	\$21.75-23.00	\$21.75-22.50	\$21.50-22.75	\$22.00-23.00
450-550 lbs.	\$21.50-22.25	\$21.00-22.25	\$20.50-21.75	\$19.50-21.75	\$20.00-22.00

Medium:

250-500 lbs.	None rec.	None rec.	None rec.	\$18.50-23.50	None rec.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	\$25.25-27.25	None rec.	\$24.75-26.75	\$24.50-26.00	\$24.50-26.50
900-1100 lbs.	\$25.50-28.00	\$25.25-28.00	\$25.25-27.25	\$24.50-26.75	\$25.00-27.00
1100-1300 lbs.	\$25.50-28.00	\$26.25-28.50	\$25.25-27.25	\$24.50-26.75	\$25.00-27.00
1300-1500 lbs.	\$25.25-28.00	\$26.00-28.50	\$25.25-27.25	\$24.50-26.75	\$25.00-26.50

Choice:

700-900 lbs.	\$22.50-25.50	\$22.50-25.25	\$22.25-25.00	\$21.75-24.25	\$22.00-25.00
900-1100 lbs.	\$23.00-25.50	\$22.50-26.25	\$22.50-25.00	\$21.75-24.50	\$22.50-25.00
1100-1300 lbs.	\$23.00-25.50	\$22.75-26.25	\$22.50-25.00	\$21.75-24.50	\$22.50-25.00
1300-1500 lbs.	\$22.75-25.50	\$22.75-26.25	\$22.50-25.00	\$22.00-24.50	\$22.00-25.00

Good:

700-900 lbs.	\$19.75-23.00	\$19.75-22.50	\$19.00-22.50	\$19.50-21.75	\$19.50-22.50
900-1100 lbs.	\$20.50-23.00	\$19.75-22.75	\$19.25-22.50	\$19.75-21.75	\$20.00-22.50
1100-1300 lbs.	\$20.00-23.00	\$20.00-22.75	\$17.25-19.75	\$20.00-22.00	\$19.50-22.50

Commercial,

all wts.	\$17.50-20.50	\$17.25-20.00	\$16.75-19.25	\$17.50-20.00	\$17.00-20.00
Utility,					
all wts.	\$15.00-17.50	\$15.00-17.25	\$14.00-16.75	\$14.00-17.50	\$15.00-17.00

HEIFERS:

Prime:

600-800 lbs.	\$24.25-25.50	None rec.	\$23.50-25.00	\$24.00-25.00	\$23.50-25.00
800-1000 lbs.	\$24.25-25.50	\$24.75-26.25	\$23.75-25.50	\$24.00-25.25	\$23.50-25.00

Choice:

600-800 lbs.	\$22.00-24.25	\$22.00-24.75	\$21.00-23.75	\$21.75-24.00	\$21.50-23.50
800-1000 lbs.	\$22.00-24.25	\$22.25-24.75	\$21.25-23.75	\$21.75-24.25	\$21.50-23.50

Good:

500-700 lbs.	\$19.00-22.00	\$19.50-22.25	\$18.25-21.25	\$19.00-21.75	\$19.50-21.50
700-900 lbs.	\$19.00-22.00	\$19.75-22.25	\$18.50-21.25	\$19.00-21.75	\$19.50-21.50

Commercial,

all wts.	\$16.50-19.00	\$17.00-19.75	\$15.50-18.50	\$16.00-19.00	\$16.50-19.50
Utility,					
all wts.	\$14.00-16.50	\$14.00-17.00	\$13.00-15.50	\$13.00-16.00	\$14.50-16.50

COWS:

Commercial,

all wts.	\$14.00-15.50	\$14.75-16.00	\$14.25-16.00	\$14.50-15.50	\$14.00-16.00
Utility,					
all wts.	\$13.00-14.00	\$12.50-15.00	\$13.00-14.25	\$12.75-14.50	\$12.50-14.00

Can. & cut.,

all wts.	\$10.00-13.00	\$10.50-13.00	\$10.50-13.50	\$10.50-12.75	\$10.00-12.50
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BULLS (Yrks. Excl.) All Weights:

Good	None rec.	\$15.00-17.00	None rec.	\$14.00-16.00	\$12.50-13.50
Commercial	\$14.50-15.50	\$17.00-17.75	\$14.50-15.50	\$16.00-17.00	\$12.50-14.50
Utility	\$13.50-14.50	\$15.50-17.00	\$13.00-14.50	\$14.50-16.00	\$13.50-16.00
Cutter	\$12.00-13.50	\$13.50-15.50	\$11.50-13.00	\$12.50-14.50	\$13.50-16.00

VEALERS, All Weights:

Ch. & pr.	\$22.00-27.00	\$24.00-26.00	\$22.00-23.00	\$20.00-25.00	\$21.00-25.00
Com'l & gd.	\$15.00-22.00	\$18.00-24.00	\$15.00-22.00	\$15.00-22.00	\$17.00-21.00

CALVES (500 Lbs. Down):

Ch. & pr.	\$18.00-22.00	\$19.00-23.00	\$20.00-22.00	\$18.00-22.00	\$20.00-22.00
Com'l & gd.	\$13.00-18.00	\$16.00-19.00	\$14.00-20.00	\$14.00-18.00	\$15.00-20.00

SHEEP & LAMBS:

SPRING LAMBS:

Ch. & pr.	\$27.00-28.00	None rec.	\$27.00-27.50	\$27.00-27.50	\$27.00 only
Gd. & ch.	\$26.00-27.00	None rec.	\$24.00-27.00	\$25.00-27.00	None rec.

LAMBS (105 Lbs. Down) (Woolled):

Ch. & pr.	\$22.50-23.50	\$23.75-25.00	\$22.50-23.50	\$22.50-23.25	\$23.00-23.75
Gd. & ch.	\$21.75-22.75	\$23.00-24.00	\$21.00-22.50	\$21.50-22.50	\$21.00-23.00

EWES (Shorn):

Gd. & ch.	\$4.00-5.00	\$5.50-6.25	\$5.00-6.00	\$6.50-7.50	\$7.50-8.00
Cull & util.	\$3.00-4.00	\$4.00-5.50	\$4.00-5.00	\$5.00-8.50	\$5.00-7.50

*May 17 prices.

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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended May 8, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCKS YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweights	
	1954	1953	1954	1953	1954	1953	1954	1953
Toronto	\$18.75	\$19.55	\$22.50	\$25.50	\$35.50	\$29.10	\$23.75	\$26.75
Montreal	19.25	19.55	17.25	22.50	36.01	29.60	22.55	22.55
Winnipeg	17.50	18.74	23.34	22.00	33.62	26.60	20.00	24.00
Calgary	17.86	19.11	22.64	21.56	33.95	29.40	21.63	23.25
Edmonton	17.35	18.00	22.00	25.50	34.65	29.35	20.50	21.75
Lethbridge	17.75	18.50	22.00	25.50	33.65	29.47	19.90	22.25
Pr. Albert	16.65	18.25	23.00	21.00	32.50	25.60	22.50	22.50
Moose Jaw	16.40	18.25	18.50	22.25	32.50	25.60	22.50	22.50
Saskatoon	16.70	17.75	23.00	24.50	32.50	25.85	25.00	21.50
Regina	16.70	18.00	22.00	22.60	32.50	25.85	25.00	21.50
Vancouver	18.60	18.75	23.25	26.50	30.75	25.85	25.00	21.50

*Dominion Government premiums not included.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

	CATTLE		
	Week	Prev.	Cor.
	May 15	Week	1953
Chicago	26,634	27,350	16,442
Kan. City	13,905	14,330	17,058
Omaha	27,310	27,554	26,705
East St. L.	10,838	11,250	10,548
St. Joseph	11,049	11,488	11,278
Sioux City	11,232	11,693	12,196
Wichita	3,754	4,179	4,500
New York	10,887	10,721	10,586
Jer. City	8,182	9,139	8,820
Okla. City	4,899	4,285	3,740
Cincinnati	11,006	13,463	7,379
St. Paul	19,479	16,725	16,802
Milwaukee	5,682	5,475	4,409
Total	165,457	167,712	156,969

	HOGS		
	Week	Prev.	Cor.
	May 15	Week	1953
Chicago	26,519	26,339	26,520
Kan. City	8,925	8,760	8,737
Omaha	24,637	24,960	23,968
East St. L.	25,723	26,905	22,011
St. Joseph	17,489	18,980	18,319
Sioux City	16,766	16,977	15,640
Wichita	6,872	6,398	2,609
New York	37,144	40,753	34,705
Jer. City	9,909	9,277	8,877
Okla. City	11,440	10,612	10,855
Cincinnati	7,802	8,001	9,383
St. Paul	30,580	22,685	22,506
Milwaukee	3,872	3,246	4,936
Total	227,588	220,923	209,066

	SHEEP		
	Week	Prev.	Cor.
	May 15	Week	1953
Chicago	2,260	4,205	3,410
Kan. City	9,902	7,312	4,776
Omaha	10,792	10,949	8,023
East St. L.	2,163	1,780	1,451
St. Joseph	10,656	10,163	11,403
Sioux City	7,978	7,686	4,718
Wichita	4,354	2,386	2,001
New York	42,576	42,727	38,827
Jer. City	3,568	4,561	3,979
Okla. City	385	274	648
Cincinnati	7,177	10,475	7,103
St. Paul	3,436	4,253	1,024
Milwaukee	320	328	376
Total	105,567	106,099	87,829

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter in Canada for week ended May 8:

	Period	Same
	May 8	wk. Last Yr.

CATTLE		
Western Canada	14,830	12,975
Eastern Canada	17,102	14,953
Total	31,932	27,928

HOGS		
Western Canada	44,561	40,671
Eastern Canada	52,334	37,834
Total	97,195	98,505

SHEEP		
Western Canada	2,454	978
Eastern Canada	1,316	1,325
Total	3,770	2,303

All hog carcasses		
graded	105,349	106,972

NEW YORK RECEIPTS		
Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 15:		

	Cattle	Calves	Hogs*	Sheep*
Salable	139	481	21	...
Total	6,453	3,488	15,833	17,986

	Salable	Prev. week	Salable	Prev. week
Salable	386	847	168	22
Total	5,020	4,544	18,233	25,786

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle Calves Hogs Sheep				
May 13	2,423	340	9,184	604
May 14	976	294	9,221	402
May 15	396	23	1,321	11
May 17	22,921	417	9,050	2,929
May 18	7,000	300	9,500	1,000
May 19	12,000	400	12,500	1,000
Week so far	41,921	1,117	31,150	4,929
Wk. ago	40,759	1,039	27,957	2,243
Yr. ago	38,384	1,065	27,587	5,950
2 yrs. ago	28,485	1,163	35,084	8,044
*Including 121 cattle, 3,159 hogs direct to packers.				

SHIPMENTS

May 13	2,817	12	2,162	170
May 14	1,619	38	1,674	13
May 15	54	...	220	...
May 17	5,643	34	2,834	15
May 18	4,000	...	1,500	1,000
May 19	4,000	...	3,000	500
Week so far	13,643	34	7,334	1,515
Wk. ago	14,133	126	5,600	572
Yr. ago	14,142	228	4,190	186
2 years ago	11,110	123	4,593	496

MAY RECEIPTS

	1954	1953
Cattle	131,294	119,829
Calves	4,646	6,426
Hogs	123,883	131,556
Sheep	14,133	37,782

MAY SHIPMENTS

	1954	1953
Cattle	50,523	52,204
Hogs	20,120	22,473
Sheep	3,500	5,038

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., May 19:

	Week ended	Week ended
	May 19	May 12
Packers' purch.	28,069	25,624
Shippers' purch.	12,623	8,139
Total	40,692	33,763

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, May 19, were reported as shown in the table below:

CATTLE:	
Steers, choice & pr.	\$26.00 only
Steers, good	22.50@23.50
Steers, com'l & ch.	22.00@24.25
Heifers, good	20.50 only
Heifers, com'l & gd.	18.00@20.00
Cows, util. & com'l.	13.00@17.00
Cows, can. & cut.	10.00@12.50
Bulls, util. & com'l.	15.50@18.00

CALVES:	
Vealers, ch. & pr.	None rec.
Good & choice	20.00@24.50
Calves, util. & com'l.	12.00@19.00

HOGS:	
Choice, 200/240	28.25@28.50
Sows, 500 lbs.	19.50 only

LAMBS (Spring):	
Good & ch.	23.00@24.00

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, May 14, with comparisons:

	Cattle	Hogs	Sheep
Week to date	284,000	342,000	156,000
Previous week	305,000	322,000	149,000
Same wk. 1953	290,000	329,000	154,000
1954 to date	5,433,000	7,107,000	3,146,000
1953 to date	4,873,000	8,620,000	3,191,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending May 13:

markets, week ending May 13:				
	Cattle	Calves	Hogs	Sheep
Los Ang.	9,400	1,475	1,900	275
N. Portl.	2,335	475	1,325	1,235
S. Fran.	1,200	100	1,300	1,450

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 15, 1954, as reported to The National Provisioner:

CHICAGO

Armour, 3,905 hogs; Wilson, 3,898 hogs; Agar, 7,017 hogs; Shippers, 9,665 hogs; and Others, 11,696 hogs. Total: 26,634 cattle; 1,466 calves, 36,184 hogs; and 2,260 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,597	872	1,041	1,563
Swift	2,585	1,019	2,906	2,846
Wilson	1,359	...	2,689	...
Butchers	3,928	83	502	446
Others	1,452	...	1,788	5,047
Totals	11,931	1,974	8,225	9,902

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,006	4,688	2,921	...
Cudahy	4,346	3,472	1,724	...
Swift	5,902	5,547	2,004	...
Wilson	3,438	3,202	2,250	...
Cornhusker	683
O'Neill	398
Neb. Beef	612
Eagle	65
Gr. Omaha	592
Hoffman	115
Rothschild	313
Both	1,557
Kingan	1,573
Merchants	145
Midwest	119
Omaha	426
Union	612
Others	12,344
Totals	28,902	20,253	8,899	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,490	1,380	6,645	1,421
Swift	3,545	2,371	11,317	742
Hunter	1,052	...	5,443	...
Hell	2,103	...
Krey	215	...
Laclede
Luer
Totals	7,087	3,751	26,723	2,163

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,646	316	9,337	4,458
Armour	3,714	432	6,789	1,513
Others	4,611	35	2,748	...
Totals*	11,971	783	18,874	5,971

*Do not include 82 cattle, 1,363 hogs and 4,685 sheep direct to packers.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,010	...	4,816	1,145
Swift	3,782	...	5,319	1,450
Butchers	432	...	4,494	1,136
Others	10,466	...	2,124	1
Totals	21,900	3	26,736	3,732

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,219	415	1,454	4,354
Kansas	300
Dunn	180
Dold	134	...	568	...
Sunflower	5
Pioneer
Excel	372
Others	1,634	...	233	2,448
Totals	3,850	415	2,225	6,807

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,435	238	752	809
Wilson	1,590	222	377	971
Others	2,628	562	1,119	424
Totals*	5,653	460	2,248	2,204

*Do not include 1,119 cattle, 308 calves, 1,961 hogs and 1,364 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	153	152
Cudahy
Swift	140
Wilson	95
Aome	337	1
Atlas	509
Ideal	732
Commer.	511
United	572	18	569	...
Clough-
erty	641	...
Luer	178	...	683	...
Gr. West	372
Machlin	544	1
Others	3,808	738	302	...
Totals	7,951	910	2,168	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,487	204	2,427	3,454
Swift	2,286	106	2,152	3,097
Cudahy	1,069	119	1,482	284
Wilson	880	0	0	0
Others	5,584	170	1,937	878
Totals	11,306	599	7,998	7,713

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	281
Kahn's
Meyer	105	113	...	21
Schlacter
Northside
Others	3,862	1,299	11,364	91
Totals	3,907	1,412	11,364	393

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,137	3,179	10,849	930
Bartusch	1,224
Cudahy	1,396	204	...	694
Rifkin	1,090	42
Superior	1,815
Swift	7,814	3,196	19,671	1,812
Others	2,928	2,023	5,964	406
Totals	22,407	8,644	36,484	3,842

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,395	1,263	317	13,044
Swift	2,096	725	1,133	17,139
Bl. Bon.	206	11	108	...
City	119	...	16	...
Rosenthal	81	12
Totals	3,637	2,011	1,574	30,183

TOTAL PACKER PURCHASES

	Week Ended May 15	Prev. Week May 15	Cor. 1953
Cattle	167,136	167,914	168,162
Hogs	200,786	188,256	196,805
Sheep	84,069	73,230	64,139

CORN BELT DIRECT TRADING

Des Moines, Ia., May 19—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

100-180 lbs.	\$23.25@25.50
180-240 lbs.	25.00@26.35
240-300 lbs.	25.70@26.10
300-400 lbs.	22.75@24.75

SOWS:

270-300 lbs.	22.00@23.25
440-550 lbs.	19.50@21.50

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
May 13	36,000	24,000
May 14	35,000	29,000
May 15	23,500	25,000
May 17	38,500	34,500
May 18	41,000	27,500
May 19	35,000	31,000

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, May 19, were as follows:

CATTLE:

Steers, choice	None rec
Steers, gd. & ch.	23.00@24.50
Steers, utility	15.50@17.00
Heifers, com'l	18.00 only
Heifers, utility	14.00@17.00
Cows, util. & com'l	13.50@16.00
Cows, cul & utility	None rec.
Cows, can. & cut.	9.00@13.00
Bulls, com'l	16.00@17.50

VEALERS:

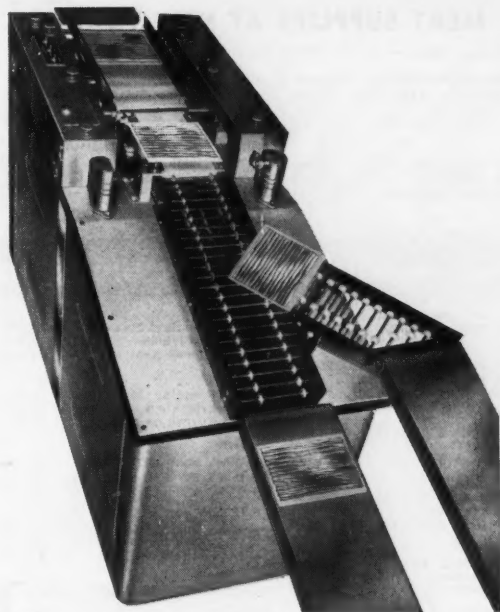
Choice & prime	25.00@26.00
Good & prime	22.00@25.00
Com'l & gd.	12.00@22.00
Culls	8.00@12.00

HOGS:

Choice, 180/240	28.50@29.50
Sows, 400/down	23.75@24.00

LAMBS (Spring):

Good & Ch.	28.50@29.00
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MEAT SUPPLIES AT NEW YORK

Receipts reported by the USDA Agricultural Marketing Service

STEERS AND HEIFERS: Carcasses

Week ending May 15... 13,288
Week previous 14,086
Same week year ago ... 15,070

COW:

Week ending May 15... 1,392
Week previous 1,464
Same week year ago ... 945

BULL:

Week ending May 15... 515
Week previous 524
Same week year ago ... 592

VEAL:

Week ending May 15... 11,269
Week previous 13,946
Same week year ago ... 12,842

LAMB:

Week ending May 15... 28,013
Week previous 32,910
Same week year ago ... 44,476

MUTTON:

Week ending May 15... 999
Week previous 2,273
Same week year ago ... 1,840

HOG AND PIG:

Week ending May 15... 4,398
Week previous 4,481
Same week year ago ... 4,750

PORK CUTS:

Week ending May 15... 1,358,663
Week previous 1,251,546
Same week year ago ... 1,375,680

BEEF CUTS:

Week ending May 15... 167,608
Week previous 65,293
Same week year ago ... 110,523

VEAL AND CALF CUTS:

Week ending May 15... 23,073
Week previous 4,000
Same week year ago ... 4,000

LAMB AND MUTTON:

Week ending May 15... 2,275
Week previous 19,929
Same week year ago ... 724

BEEF CURED:

Week ending May 15... 8,910
Week previous 12,688
Same week year ago ... 8,975

PORK CURED AND SMOKED:

Week ending May 15... 281,831
Week previous 372,547
Same week year ago ... 422,551

LARD AND PORK FATS:

Week ending May 15... 37,900
Week previous 5,522
Same week year ago ... 37,682

LOCAL SLAUGHTER

CATTLE:

Week ending May 15... 10,887
Week previous 10,721
Same week year ago ... 10,586

CALVES:

Week ending May 15... 15,006
Week previous 17,452
Same week year ago ... 15,003

HOGS:

Week ending May 15... 37,114
Week previous 40,753
Same week year ago ... 34,705

SHEEP:

Week ending May 15... 42,576
Week previous 42,727
Same week year ago ... 38,827

COUNTRY DRESSED MEATS

VEAL:

Week ending May 15...
Week previous
Same week year ago ... 4,911

HOGS:

Week ending May 15...
Week previous
Same week year ago ... 28

LAMB AND MUTTON:

Week ending May 15...
Week previous
Same week year ago ... 113

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending May 15, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep %
Boston, New York City Area ¹	12,177	11,762	39,238	48,461
Baltimore, Philadelphia	7,533	1,416	20,852	908
Indianapolis, Cleveland, Detroit,				
Chicago Area	16,496	8,251	60,732	9,106
St. Paul-Wis. Areas ²	27,717	5,847	48,596	6,014
St. Louis Area ³	30,573	25,551	74,939	6,068
Sioux City	14,522	7,448	61,111	8,577
Omaha Area	11,069	17	17,780	8,963
Kansas City	31,802	875	38,294	15,101
Low-S. Minnesota ⁴	16,069	3,082	22,577	10,847
Louisville, Evansville, Nashville,	28,441	10,698	165,631	27,480
Memphis	9,621	10,110	37,256	Available
Georgia-Alabama Areas ⁵	7,623	4,318	19,420	
St. Joseph, Wichita, Oklahoma				
City	18,556	3,344	33,144	18,218
Ft. Worth, Dallas, San Antonio	17,080	6,249	13,479	27,632
Denver, Ogden, Salt Lake City	15,294	1,025	10,470	11,214
Los Angeles, San Francisco Areas ⁶	26,228	2,791	24,427	36,389
Portland, Seattle, Spokane	5,983	490	8,426	4,437
Grand Total	296,674	103,283	696,578	240,106
Total previous week	288,029	103,263	717,738	231,841
Total same week 1953	279,501	96,264	711,578	215,644

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville, Florida during the week ended May 15:

	Cattle	Calves	Hogs
Week ended May 15	3,948	2,071	8,747
Week previous (five days)	2,539	859	6,602
Corresponding week last year	3,528	1,434	5,692

ATTENTION, MR. PACKER!

Here's the packinghouse WAFFLE MAT you have been looking for... and it's

B.A.I. APPROVED

Finest Industrial-Type, Non-Skid Waffle Mats are fabricated of *Neoprene* to resist acid, grease, moisture, cold and heat... and to provide greater safety in the Cutting Department, Sausage Kitchen, Pickle Cellar, Boning Room, Packaging and Canning Departments.

SPECIAL AT ONLY \$13⁵⁰ FOR SET OF THREE

Test-proved by many of the country's largest packers (Names on request).

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Check Enclosed _____ Send C.O.D. _____

Name _____

Address _____

City _____ Zone _____ State _____

May
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Deep %
Lambs
48,401
906

9,106
6,014
6,000
8,577
8,963
15,101
10,847
27,480
Not
available
...

18,218
27,632
11,214
36,389
4,437
240,106
231,941
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